

L'Ecole

No 41

2016 Chardonnay Columbia Valley

WINEMAKER COMMENT

Some of the best Chardonnays in Washington State are grown in the slightly cooler growing conditions of the Yakima Valley and in the northern latitudes of the Columbia Valley. The Schmitt and Oasis Vineyards (Yakima Valley) provide nice tropical fruit while Evergreen Vineyard (latitude 47 on the Columbia River) contributes crisp acidity and minerality.

VINEYARDS

40% Schmitt, 35% Evergreen, 25% Oasis

VINTAGE

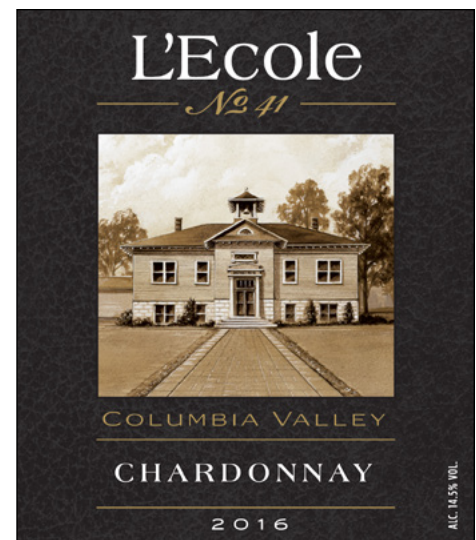
- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- While cool mid-June, weather was ideal for bloom and fruit set.
- July temperatures were lower than normal, allowing for healthy berry and cluster growth.
- Continued mild weather through August and September stretched the growing season allowing the fruit to ripen gradually and evenly, with lower sugars and higher acidity.
- The longer hang-time produced fantastic balance of flavor and structure in both the white and red varieties.

WINEMAKING

- Over 30 years of meticulous vineyard management and winemaking experience are fundamental to the quality of our wines and reputation for excellence. We are engaged in growing and making 100% of our wines.
- The Chardonnay was harvested in the cool early morning hours and promptly delivered to the winery for immediate pressing. The fruit was whole-cluster pressed to tank and allowed to settle.
- The juice was then racked off of the solids into mostly second and third year tight-grained French oak barrels.
- The wine was aged sur lie and stirred for six months resulting in a rich mouth feel and a creamy, full finish.

TASTING NOTES

This beautifully expressive Chardonnay offers an inviting mix of baked apple, dried mango, brioche and stone. Complex, with excellent balance the finish builds to a long fruit-mineral-spice aftertaste.



HARVEST DATA

Harvest Dates	SEPTEMBER 6 – OCTOBER 6, 2016
Average Brix	24.7°
Average pH	3.41
Average Acidity	7.2 g/L

WINE DATA

Composition	100% CHARDONNAY
pH	3.67
Total Acidity	5.8 g/L
Alcohol	14.5%
Bottling Date	JUNE 2-6, 2017
Release Date	OCTOBER 2017
Case Production	5,355