

L'Ecole

No 41

2017 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

Schmitt, Evergreen, Oasis, Stillwater Creek

VINTAGE

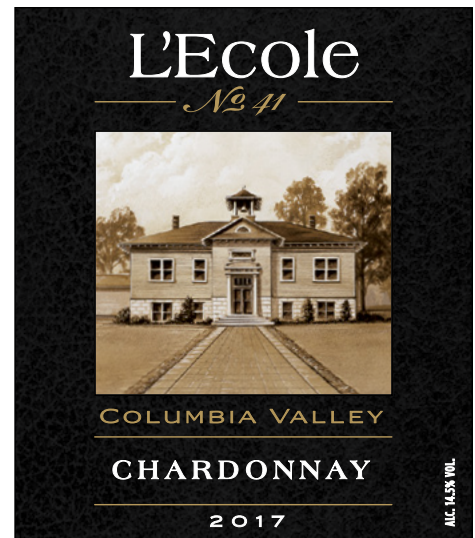
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April creating some challenges in managing mildew and insect pressures, but also allowing the vines to fully recover from a hard prior winter. Bloom occurred in early June in line with the long-term average.
- July and early August were slightly warmer than normal suppressing berry growth and yields.
- Forest fires in British Columbia and Oregon created a high smoke layer during the first half of September, diffusing sunlight and slowing down the fruit ripening. Smoke taint concerns did not materialize. Late September was cooler than normal and this combined stall in fruit maturation pushed most of grape harvest into October.
- Our beautiful Indian summer October brought in plentiful sunshine, warm days, and cool night temperatures producing an ideal balance of flavor development, acid retention, and mineral notes in the majority of wines. A near-perfect vintage in the door.

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 expressive Chardonnay offers an inviting mix of baked apple, Asian pear, and stone. With meyer lemon and brioche on the mid-palate, this wine lively builds to a long, spicy, mineral finish.



HARVEST DATA

Harvest Dates	OCTOBER 1-14, 2017
Average Brix	23.9°
Average pH	3.31
Average Acidity	8.0 G/L

WINE DATA

Composition	100% CHARDONNAY
pH	3.73
Total Acidity	5.6 G/L
Alcohol	14.5%
Bottling Date	MAY 22-24, 2018
Release Date	NOVEMBER 2018
Case Production	5,360