

# L'Ecole

No 41

## 2016 Estate Ferguson – Ferguson Vineyard

### Walla Walla Valley

#### WINEMAKER COMMENT

Ferguson is L'Ecole No 41's newest single vineyard estate Bordeaux blend from the Walla Walla Valley. In the tradition of Perigee – Seven Hills Vineyard and Apogee – Pepper Bridge Vineyard, Ferguson reflects a unique micro-climate and geological profile. This wine shares its name with our newest estate vineyard, also called Ferguson, of which L'Ecole is the sole wine producer.

#### FERGUSON VINEYARD

Ferguson Vineyard is a stunning, high elevation site overlooking a panoramic view of the Walla Walla Valley. With 30 acres planted, vines are rooted in fractured basalt rock from 15-million-year-old ancient lava flows overlaid with a thin layer of wind-blown, glacial loess. The vineyard is Certified Sustainable and Certified Salmon Safe.

#### VINTAGE

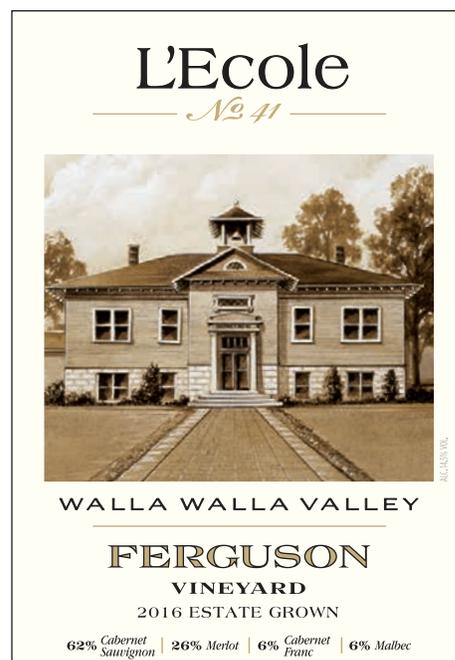
- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- Moderate June weather was ideal for bloom and fruit set.
- July temperatures were lower than normal, 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.
- Each lot was hand harvested ripe and gently crushed into 1.5 and 5 ton open-topped stainless steel fermenters.
- Gentle handling of the fruit through hand punch downs and gravity assisted movements were utilized throughout the entire winemaking process.
- The wine was cleanly racked to 100% small French oak barrels, 50% new, with five rackings over 22 months.

#### TASTING NOTES

*Ferguson's flavor profile is distinctly influenced by its volcanic basalt soil. This wine offers complex aromas of espresso, tobacco, and dark mineral-laced fruit. Wild blackberries and dusty tannins integrate with flavors of flint and graphite on the palate. Concentrated natural acidity leads to a robust and lingering finish.*



#### HARVEST DATA

Harvest Dates	SEPTEMBER 13-24, 2016
Average tons/acre	2.5
Average Brix	25.6°
Average pH	3.22
Average Acidity	7.2 g/L

#### WINE DATA

Composition	62% CABERNET SAUVIGNON, 26% MERLOT, 6% CABERNET FRANC, 6% MALBEC
pH	3.65
Total Acidity	7.2 g/L
Alcohol	14.5%
Bottling Date	JULY 11, 2018
Release Date	APRIL 2019
Case Production	1,320