

L'Ecole

No 41

2015 Grenache Rosé – Alder Ridge Vineyard Horse Heaven Hills

WINEMAKER COMMENT

We have been working with Alder Ridge Vineyard Grenache for several years and it is an important component of our Columbia Valley Syrah. Our winemaking team harvested the fruit for this wine with the intention of making a brilliant, refreshing Rosé. It has become an exciting addition to our small lot, winery exclusive wines.

ALDER RIDGE VINEYARD

The beautiful Alder Ridge Vineyards is terraced into the steep south-facing, arid ridge overlooking the Columbia River on the southern edge of the Horse Heaven Hills.

VINTAGE

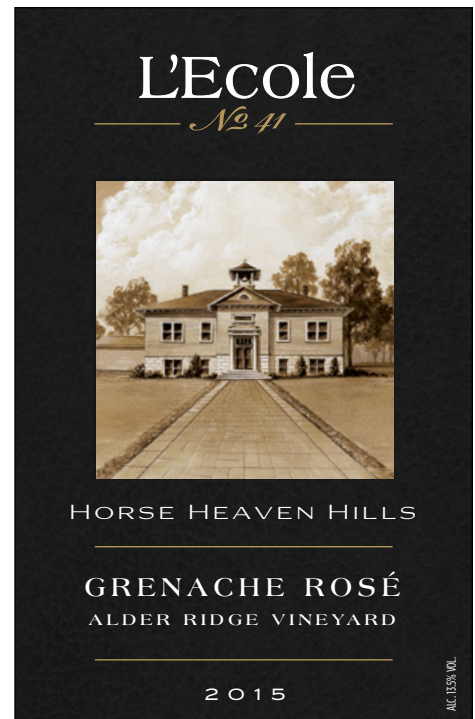
- The 2015 vintage in Washington is now the warmest vintage on record, exceeding the already warm 2013 and 2014 vintages.
- Bud break was two or three weeks early (end of March to first of April). That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- An unusual number of excessive heat days in July (over 95 F) resulted in some vine shut down and early exposure to sunburn. Proper irrigation and canopy management were critical to maintain vine health and quality fruit.
- Vines adapted to the three year warm cycle, delivering the earliest harvest on record with lower yields due to smaller berries, higher sugars and lower acids, yet deeply colored structured reds with exciting potential.

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 grapes were hand harvested in the cool mornings hours and promptly delivered to the winery and gently pressed whole cluster.
- The juice was fermented at cool temperature in stainless steel tank.
- Malolactic fermentation was inhibited for a clean, fresh, crisp finish.
- The wine was cold stabilized and filtered prior to bottling.

TASTING NOTES

This fresh and crisp Grenache Rosé shows delicate floral aromatics of rose petal and orange blossom. Flavors of fresh tangerine, melon and fresh pomegranate enhance the lengthy dryer style finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 10, 2015
Average Brix	24.9°
Average pH	3.35
Average Acidity	5.3 g/L

WINE DATA

Composition	100% GRENACHE
pH	3.28
Total Acidity	5.3 g/L
Residual Sugar	0.22 %
Alcohol	13.5%
Bottling Date	FEBRUARY 26, 2016
Release Date	APRIL 2016
Case Production	540