

# L'Ecole

No. 41

## 2018 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.

### ALDER RIDGE VINEYARD

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

### VINTAGE

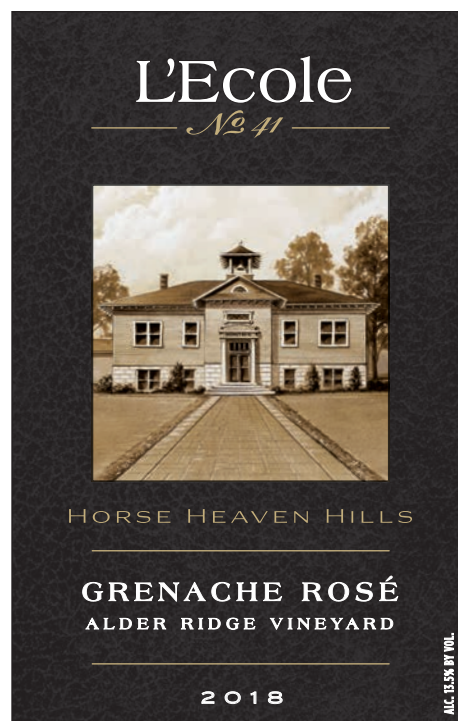
- Perfect dry harvest weather extended hang-time resulting in rich color and vibrant fruit flavors, another great vintage for Washington State.
- A late bud-break in mid-April was followed by a warm May with rapid canopy growth. A quick, even bloom set a uniform and healthy crop. A cool June contributed to healthy berry growth.
- July and early August were warm, with occasional heat spikes. Canopies were managed to avoid sunburn and irrigation was micromanaged. Intense cluster thinning was required to control yields.
- In August, Canadian and Oregon wildfires resulted in a high smoke layer which filtered the sunlight, slowing photosynthesis. Smoke taint was not a concern. Veraison tracked 2017 in Walla Walla and was slightly ahead in other regions of the state. A brief rainfall shifted early September into cooler weather leading to two months of near perfect weather conditions for final fruit maturity.
- Higher sugars were balanced against higher acid levels and wonderfully intense color and tannin extraction, big fruit flavors, and overall balanced structure. Another strong Washington vintage.

### 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 Grenache Rosé shows crisp floral aromatics of rose petal, melon and orange blossom. Flavors of tangerine, strawberry and pomegranate enhance the lengthy dry finish.*



### HARVEST DATA

Harvest Dates	SEPTEMBER 10, 2018
Average Brix	24.0°
Average pH	3.38
Average Acidity	5.5 g/L

### WINE DATA

Composition	100% GRENACHE
pH	3.10
Total Acidity	6.2 g/L
Residual Sugar	1.6 g/L
Alcohol	13.5%
Bottling Date	FEBRUARY 14, 2019
Release Date	MARCH 2019
Case Production	1,040