

# L'Ecole

N<sup>o</sup> 41

## 2015 Merlot Columbia Valley

### WINEMAKER COMMENT

L'Ecole N<sup>o</sup> 41 is recognized as one of Washington State's top producers of premium Merlot and this wine delivers with great structure, color and balanced acidity.

### VINEYARDS

Estate Seven Hills, Bacchus & Dionysus, Estate Ferguson, Candy Mountain, Klipsun, Stone Tree, Pepper Bridge, Weinbau, Summit View

### VINTAGE

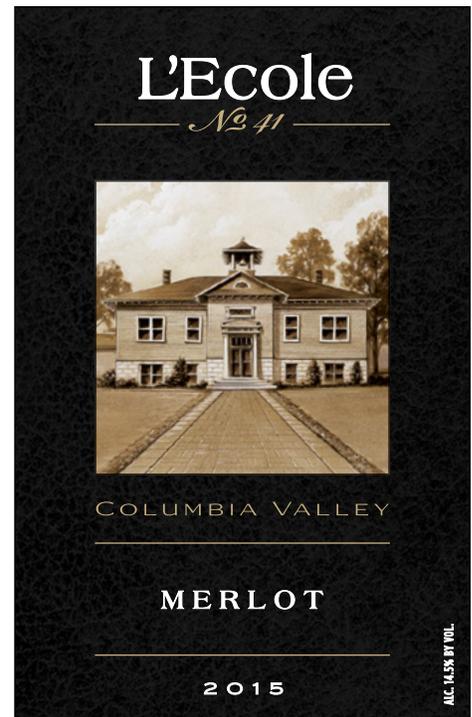
- The 2015 vintage in Washington is now the warmest vintage on record.
- Bud break was two or three weeks early. That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- An unusual number of excessive heat days in July (over 95 F) resulted in some vine shut down and early exposure to sunburn. Proper irrigation and canopy management were critical to ensure vine health and quality fruit health during the unusually hot July.
- Mid-August temperatures moderated with cooler nights stimulating color and structure development. Classically moderate fall temperatures kicked in extending hang-time.
- 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.
- Each lot was hand harvested ripe and gently crushed into 1.5 and 5 ton 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 oak barrels, 30% new, with four rackings over 18 months.

### TASTING NOTES

*Layered with enticing aromas of black cherry, violet, and plum, this full bodied Merlot shows balanced layers of red fruit and cocoa on a seamless finish of fine-grained tannin.*



### HARVEST DATA

Harvest Dates	SEPTEMBER 1-18, 2015
Average Brix	25.1°
Average pH	3.42
Average Acidity	5.8 g/L

### WINE DATA

Composition	80% MERLOT, 13% CABERNET FRANC, 5% MALBEC, 2% PETIT VERDOT
pH	3.71
Total Acidity	6.6 g/L
Alcohol	14.5%
Bottling Date	FEBRUARY 13-15, 2017
Release Date	APRIL 2018
Case Production	5,170