

# L'Ecole

No 41

## 2016 Cabernet Sauvignon Columbia Valley

### WINEMAKER COMMENT

For over 30 years, L'Ecole has built long term partnerships with the oldest and most proven vineyards, providing access to some of the best fruit in the Columbia Valley. With average vine age of more than 20 years, this wine shows a classic Cabernet Sauvignon profile of firm structure, integrated tannins and dark expressive fruit.

### KEY VINEYARDS

Candy Mountain, Bacchus & Dionysus, Alder Ridge, Summit View, Va Piano, Pepper Bridge, Estate Seven Hills, Stone Tree, Yellow Jacket, Klipsun, Loess, Estate Ferguson

### VINTAGE

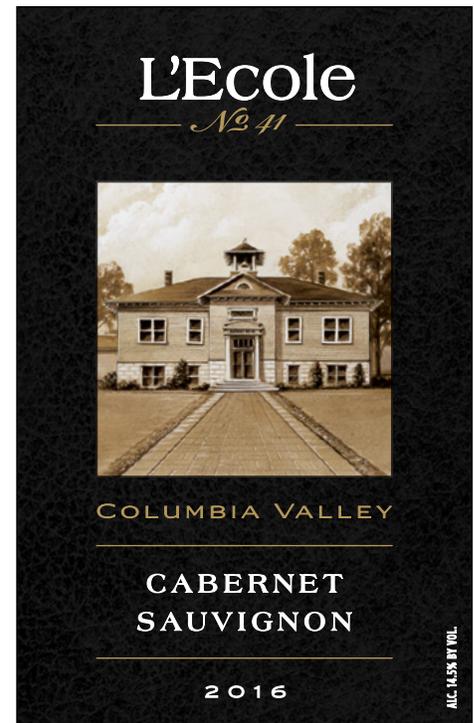
- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- Moderate June weather was ideal for bloom and fruit set.
- July temperatures were lower than normal, 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 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, 25% new, with five rackings over 22 months.

### TASTING NOTES

*With its classic varietal Cabernet profile, this focused wine shows layers of dark fruit, espresso, violet, and herbal notes. Layers of blackberry and cassis mingle with dusty tannins through a persistent finish.*



### HARVEST DATA

Harvest Dates SEPTEMBER 14 – OCTOBER 10, 2016

Average Brix 25.5°

Average pH 3.38

Average Acidity 6.0 g/L

### WINE DATA

Composition 100% CABERNET SAUVIGNON

pH 3.73

Total Acidity 6.6

Alcohol 14.5%

Bottling Date JULY 17 – 19, 2018

Release Date JUNE 2018

Case Production 6,600