

L'Ecole

N^o 41

2018 Chenin Blanc Old Vines

Yakima Valley

WINEMAKER COMMENT

L'Ecole N^o 41 has produced this old vine, crisp and aromatic Vouvray-style Chenin Blanc since 1987.

VINEYARDS

Upland Vineyard, Snipes Mountain, Yakima Valley, planted 1979

Rothrock Vineyard, Yakima Valley, planted 1978

Williard Rams, Yakima Valley, planted 1979

Phil Church, Yakima Valley, planted in 1979

VINTAGE

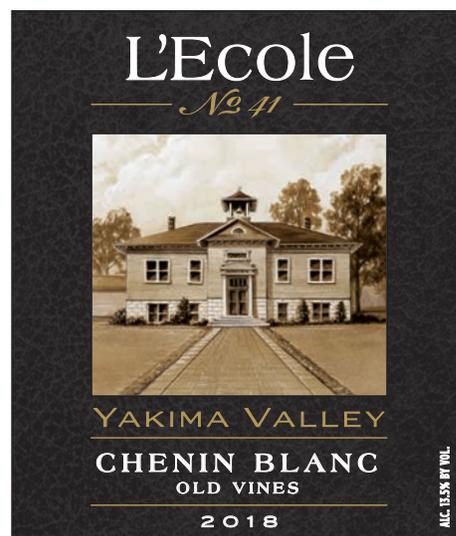
- Perfect dry harvest weather extended hang-time resulting in rich color and vibrant fruit flavors, another great vintage for Washington State.
- A late bud-break in mid-April was followed by a warm May with rapid canopy growth. A quick, even bloom set a uniform and healthy crop. A cool June contributed 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 Chenin Blanc was harvested in the cool, early morning hours and promptly delivered to the winery for immediate pressing. The fruit was gently whole-cluster pressed to minimize phenolics and solids.
- The settled juice was racked off the solids then fermented slowly in a stainless steel tank over an extended period of time at cool temperatures to yield rich and fruity flavors.
- Upon completion the wine was fermented to dryness, cold stabilized, and filtered.

TASTING NOTES

This fresh and vibrant Chenin Blanc shows highly expressive aromatics of citrus blossom, passion fruit, pink grapefruit, and peach with flavors of yellow apple and pear on a crisp dry finish.



HARVEST DATA

Harvest Dates	OCTOBER 1-8, 2018
Average Brix	23.5°
Average pH	3.24
Average Acidity	7.7 g/L

WINE DATA

Composition	100% CHENIN BLANC
pH	3.50
Total Acidity	6.0 g/L
Residual Sugar	2.1 g/L
Alcohol	13.5%
Bottling Date	FEBRUARY 20-21, 2019
Release Date	JUNE 2019
Case Production	3,900