

L'Ecole

No 41

2017 GSM, Estate Seven Hills Vineyard Walla Walla Valley

SEVEN HILLS VINEYARD

L'Ecole No 41 is a partner in the 190 acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral rich soils. Originally planted in 1980, this Certified Sustainable and Certified Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

VINTAGE

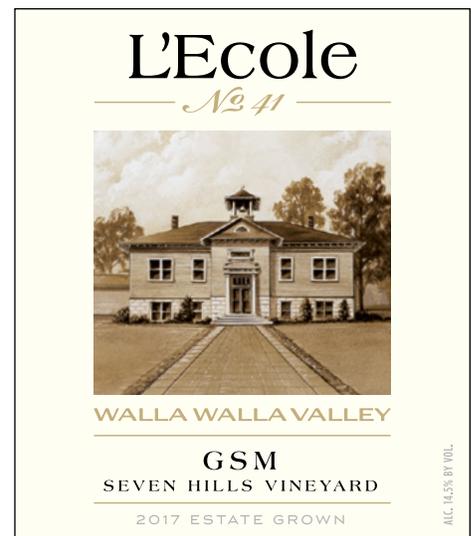
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April creating some challenges in managing mildew and insect pressures, but also allowing the vines to fully recover from a hard prior winter. Bloom occurred in early June in line with the long-term average.
- July and early August were slightly warmer than normal suppressing berry growth and yields.
- Forest fires in British Columbia and Oregon created a high smoke layer during the first half of September, diffusing sunlight and slowing down the fruit ripening. Smoke taint concerns did not materialize. Late September was cooler than normal and this combined stall in fruit maturation pushed most of grape harvest into October.
- Our beautiful Indian summer October brought in plentiful sunshine, warm days, and cool night temperatures producing an ideal balance of flavor development, acid retention, and mineral notes in the majority of wines. A near-perfect vintage in the door.

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 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, mostly two years and older, with two rackings over 10 months and was bottle-aged 12 months prior to release.

TASTING NOTES

Captivating aromas of dried lavender and cardamom mingle with hints of blackberry and graphite. These characteristics carry forward with dark fruit and pepper notes, finishing with smooth tannins and vibrant acidity.



HARVEST DATA

Harvest Dates	SEPTEMBER 19 – OCTOBER 10, 2017
Average Brix	25.3°
Average pH	3.33
Average Acidity	6.0 g/L

WINE DATA

Composition	34% GRENACHE, 33% SYRAH, 33% MOURVEDRE
pH	3.70
Total Acidity	5.9 g/L
Alcohol	14.5%
Bottling Date	JULY 12, 2018
Release Date	JUNE 2019
Case Production	200