

L'Ecole

No 41

2018 Chardonnay – Evergreen Vineyard Columbia Valley

EVERGREEN VINEYARD

Evergreen Vineyard is a high elevation, cool climate site with broken caliche and fractured basalt soils producing beautiful Chardonnay with vibrant aromatics, crystalline acidity, and intense minerality.

VINTAGE

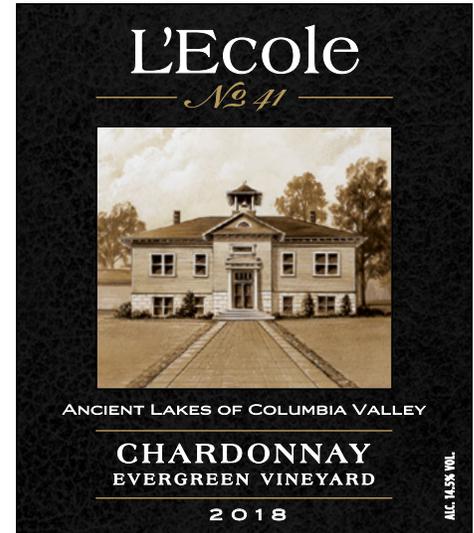
- Perfect dry harvest weather extended hang-time resulting in rich color and vibrant fruit flavors, another great vintage for Washington State.
- A late bud-break in mid-April was followed by a warm May with rapid canopy growth. A quick, even bloom set a uniform and healthy crop. A cool June contributed 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.
- 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 Chardonnay was harvested in the cool early morning hours and promptly delivered to the winery for immediate pressing. The fruit was whole-cluster pressed to tank and allowed to settle.
- The juice was then racked off of the solids into French oak with the balance of barrels comprised of second and third year French oak
- Spontaneous fermentation gradually took hold, allowing the aromas time to more fully develop their potential. Upon completion of primary fermentation, the wine underwent malolactic fermentation.
- The wine was aged sur lie and stirred every 7-10 days until malolactic fermentation was complete, resulting in a rich mouth feel and a creamy, full finish.

TASTING NOTES

An underlying mineral element sets the pace in this elegantly balanced, expressive wine. Crisp apple, Key lime, wet stone, and lychee harmoniously come together on a rich structured and mouthwatering finish.



HARVEST DATA

Harvest Dates	OCTOBER 4, 2018
Average Brix	23.9°
Average pH	3.35
Average Acidity	8.7 g/L

WINE DATA

Composition	100% CHARDONNAY
pH	3.66
Total Acidity	6.3 g/L
Alcohol	14.5%
Bottling Date	MAY 22, 2019
Release Date	AUGUST 2019
Case Production	280