

L'Ecole

No 41

2018 Estate Luminesce – Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

Due to the particularities of the excellent 2018 vintage, for the first time our Estate Luminesce benefits from a predominance of Sauvignon Blanc. The crisp floral, mineral notes from this variety are accented with Semillon's rich, lush tropical & honeysuckle notes.

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 1981, 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

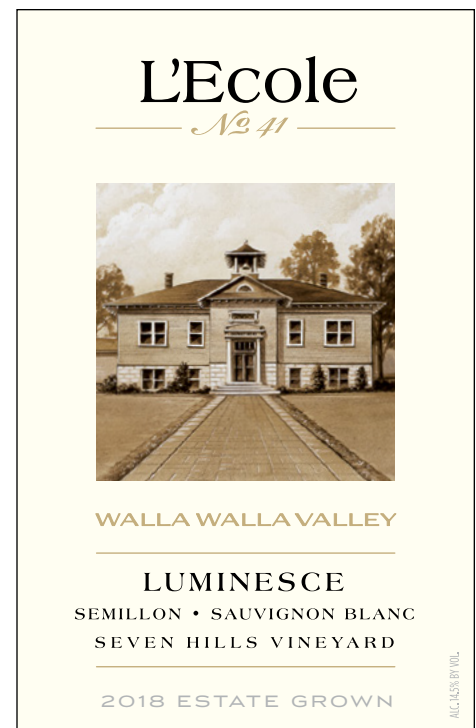
- Perfect dry harvest weather extended hang-time resulting in rich color and vibrant fruit flavors, another great vintage for Washington State.
- A late bud-break in mid-April was followed by a warm May with rapid canopy growth. A quick, even bloom set a uniform and healthy crop. A cool June contributed 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 grapes were 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 racked to neutral French oak barrels where it completed a slow, steady primary fermentation.
- The wine aged sur lie four months in tight-grained French oak barrels and then transferred to stainless steel tank for finishing.

TASTING NOTES

Vivid and rich, our Estate Luminesce offers aromas of lemon zest, pear, and lanolin with flavors of orange blossom and white peach building nicely to a persistent, tangy finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 10-14, 2018
Average Brix	24.8°
Average pH	3.24
Average Acidity	6.6 g/L

WINE DATA

Composition	55% SAUVIGNON BLANC, 45% SEMILLON
pH	3.41
Total Acidity	6.1 g/L
Alcohol	14.5%
Bottling Date	MAY 28, 2019
Release Date	SEPTEMBER 2019
Case Production	1,400