

L'Ecole

No 41

2015 Estate Syrah – Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

Washington State's climate and soil is ideally suited to maximize the varietal characteristics of Syrah. Crafted from some of the earliest Walla Walla Valley plantings, our Estate Syrah manifests old world attributes of earth, spice and game in combination with the new world profile of bold, expressive and concentrated fruit.

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

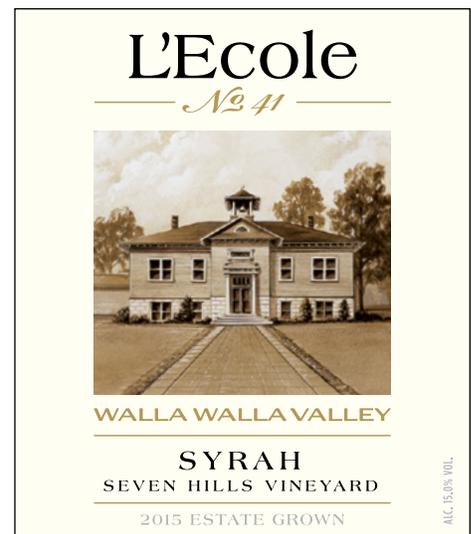
- The 2015 vintage in Washington is now the warmest vintage on record, exceeding the already warm 2013 and 2014 vintages.
- Bud break was two or three weeks early (end of March to first of April). That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- An unusual number of excessive heat days in July (over 95 F) resulted in some vine shut down and early exposure to sunburn. Proper irrigation and canopy management were critical to ensure vine health and quality fruit health during the unusually hot July.
- Mid-August temperatures moderated with cooler nights stimulating color and structure development. High level smoke from wild fires reduced sunlight and photosynthesis for a two week period in August, delaying maturity of some vineyards. Classically moderate fall temperatures kicked in extending hang-time for later maturing varieties.
- Vines adapted to the three year warm cycle, delivering the earliest harvest on record with lower yields due to smaller berries, higher sugars and lower acids, yet deeply colored structured reds with exciting potential.

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 block was hand harvested. About 20% fermented whole cluster on stems while the remaining was 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, 40% new, with four rackings over 18 months.

TASTING NOTES

This beautifully balanced Estate Syrah marries savory aromas of olive tapenade and black pepper with floral notes of violet. The expansive palate shows flavors of dense dark fruit, bitter chocolate, and barrel spice that give way to a concentrated earthy mineral finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 2-9, 2015
Average tons/acre	3.5
Average Brix	25.5°
Average pH	3.45
Average Acidity	6.1 g/L

WINE DATA

Composition	100% SYRAH
pH	3.90
Total Acidity	6.7 g/L
Alcohol	15.0%
Bottling Date	FEBRUARY 23, 2017
Release Date	MAY 2018
Case Production	980