

# L'Ecole

No 41

## 2016 Apogee – Pepper Bridge Vineyard Walla Walla Valley

### WINEMAKER COMMENT

L'Ecole No 41 has been producing Pepper Bridge Vineyard Apogee since 1993. Apogee represents our best effort to capture this vineyard's distinctive and characteristic spicy bold aromas, dark fruit flavors, robust tannins and rich structure.

### PEPPER BRIDGE VINEYARD

This vineyard, planted in the terraced remnants of ice age flood deposits, is one of the Walla Walla Valley's most reputable vineyards. Apogee was the first wine produced from this Certified Sustainable and Salmon Safe vineyard.

### VINTAGE

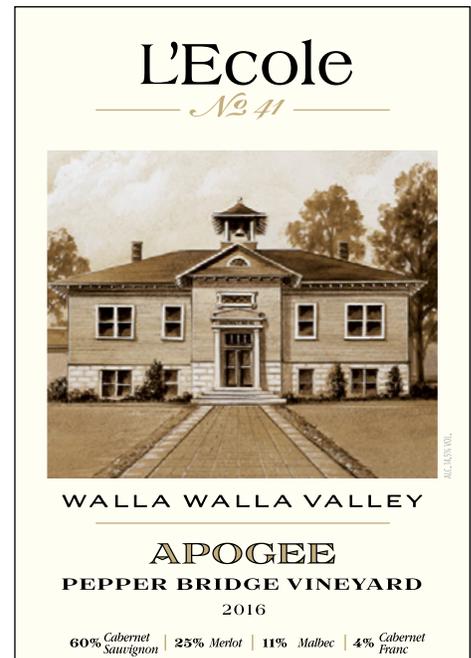
- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- Moderate June weather was ideal for bloom and fruit set.
- July temperatures were lower than normal, allowing for healthy berry and cluster growth.
- Continued mild weather through August and September stretched the growing season allowing the fruit to ripen gradually and evenly, with lower sugars and higher acidity.
- The longer hang-time produced fantastic balance of flavor and structure in both the white and red varieties.

### 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 French oak barrels, 50% new, with five rackings over 22 months.

### TASTING NOTES

*This complex wine has brooding aromas of black cherry, cocoa, licorice and leather. Flavors of tobacco, currant and baking spice are wrapped in fine-grained tannins on a robust finish.*



### HARVEST DATA

Harvest Dates	SEPTEMBER 29 – OCTOBER 7, 2016
Average tons/acre	3.2
Average Brix	24.9°
Average pH	3.31
Average Acidity	6.2 g/L

### WINE DATA

Composition	60% CABERNET SAUVIGNON, 25% MERLOT, 11% MALBEC, 4% CABERNET FRANC
pH	3.70
Total Acidity	6.8 g/L
Alcohol	14.5%
Bottling Date	JULY 12, 2018
Release Date	JULY 2019
Case Production	1,320