

L'Ecole

No 41

2017 Syrah Columbia Valley

WINEMAKER COMMENT

The growing region in Washington State is ideally suited to maximize the full expression of Syrah. Spicy, rich and complex, with soft tannins and bright acidity, our Columbia Valley Syrah is the perfect food pairing wine.

VINEYARDS

Candy Mountain, Stone Tree, Estate Seven Hills, Bacchus, Summitview

VINTAGE

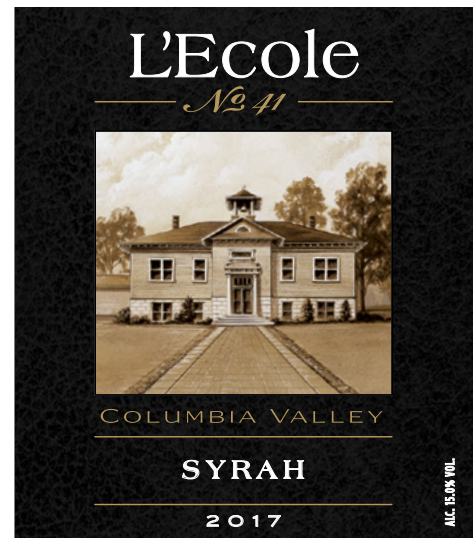
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April allowing the vines to fully recover from a hard prior winter. Bloom occurred in early June in line with the long-term average.
- July and early August were slightly warmer than normal suppressing berry growth and yields.
- Late September was cooler than normal and this slow fruit maturation, pushing most of grape harvest into October.
- Our beautiful Indian summer brought in plentiful sunshine in October. Warm days, and cool night temperatures produced 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 neutral, with four rackings over 18 months.

TASTING NOTES

Dark, robust and spicy this full bodied Syrah shows rich flavors of black & blue berries, peppercorn, and licorice through an earthy finish.



HARVEST DATA

Harvest Dates SEPTEMBER 11 –
OCTOBER 17, 2017

Average Brix 25.2°

Average pH 3.43

Average Acidity 5.4 g/L

WINE DATA

Composition 77% SYRAH,
21% GRENACHE,
2% MOURVEDRE

pH 3.64

Total Acidity 6.5 g/L

Alcohol 15.0%

Bottling Date FEBRUARY 15, 2019

Release Date AUGUST 2019

Case Production 3,010