

L'Ecole

No 41

2018 Semillon – Stillwater Creek Vineyard Columbia Valley

WINEMAKER COMMENT

On a steep, south-facing slope of the Frenchman Hills, seasoned viticulturalist Ed Kelly meticulously manages Stillwater Creek Vineyard; a cooler climate site that is consistently one of our best for Semillon, and the source of this elegant 100% bottling.

VINEYARDS

Stillwater Creek

VINTAGE

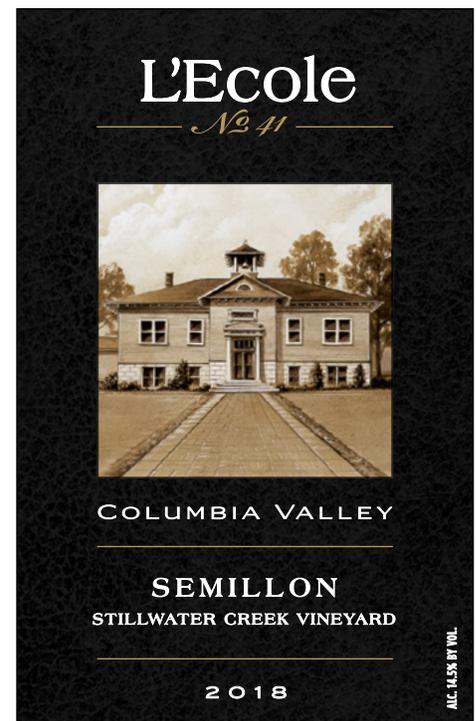
- Perfect dry harvest weather extended hang-time resulting in rich color and vibrant fruit flavors, another great vintage for Washington State.
- A late bud-break in mid-April was followed by a warm May with rapid canopy growth. A quick, even bloom set a uniform and healthy crop. A cool June contributed 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 then racked off the solids into neutral tight-grained French oak, where it underwent a cool barrel fermentation preserving the delicate aromas.

TASTING NOTES

This aromatic gem shows multiple layers of stone fruit, melon, and floral aromas with flavors of pear and lemon custard on a refreshingly balanced finish.



HARVEST DATA

Harvest Dates SEPTEMBER 21 – OCTOBER 6, 2018

Average Brix 23.6°

Average pH 3.14

Average Acidity 6.3 g/L

WINE DATA

Composition 100% SEMILLON

pH 3.01

Total Acidity 6.5 g/L

Alcohol 14.5%

Bottling Date MAY 28, 2019

Release Date AUGUST 2019

Case Production 385

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