

L'Ecole

Nº 41

2017 Merlot Estate Walla Walla Valley

WINEMAKER COMMENT

L'Ecole Nº 41 is recognized as one of Washington State's top producers of premium Merlot and this estate vineyard blend represents our highest expression of this noble varietal. The elegance and old-world structure of Seven Hills Vineyard adds complexity to the power and minerality of Ferguson.

ESTATE VINEYARD

Ferguson Vineyard 50% - Fractured basalt

Seven Hills Vineyard 50% - Wind-blown loess

These prestigious vineyards are Certified Sustainable and Certified Salmon Safe.

VINTAGE

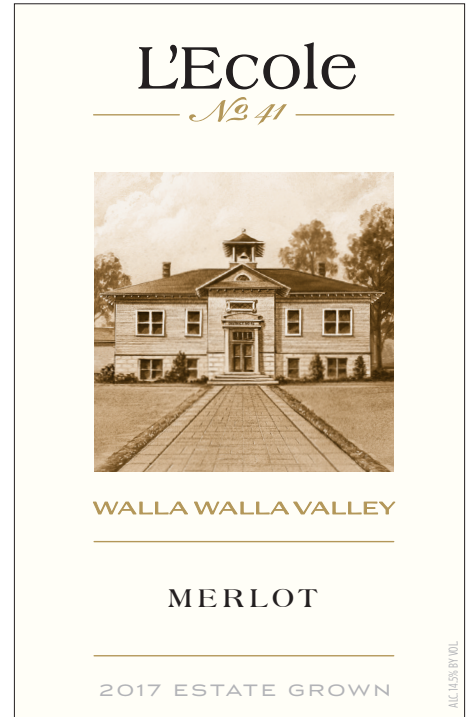
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April allowing the vines to fully recover from a hard prior winter. Bloom occurred in early June in line with 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 35 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 entirely to small French oak barrels, 35% new, with four rackings over 18 months.

TASTING NOTES

This serious and structured Merlot reveals intriguing aromatics of dark fruit, tobacco leaf, cedar, violet, and rose. Its rich texture is elevated by flavors of black cherry, peppercorn, grounded by Ferguson's graphite minerality carrying into a flavorful persistent finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 13 - OCTOBER 12, 2017
Average tons/acre	3.0
Average Brix	25.5°
Average pH	3.33
Average Acidity	5.6 g/L

WINE DATA

Composition	79% MERLOT, 17% CABERNET FRANC, 4% CABERNET SAUVIGNON
pH	3.66
Total Acidity	6.6 g/L
Alcohol	14.5%
Bottling Date	FEBRUARY 14, 2019
Release Date	JUNE 2020
Case Production	1,080