

L'Ecole

No. 41

2019 Chardonnay Columbia Valley

WINEMAKER COMMENT

Some of the very best Chardonnays in Washington State are grown in the slightly cooler growing conditions of the Yakima Valley and in the northern latitudes of the Columbia Valley. The Schmitt and Oasis Vineyards (both in Yakima Valley) provide nice tropical fruit notes, while Evergreen Vineyard (latitude 47 on the Columbia River) contributes crisp acidity and minerality.

VINEYARDS

Schmitt, Evergreen, Oasis, Stillwater Creek

VINTAGE

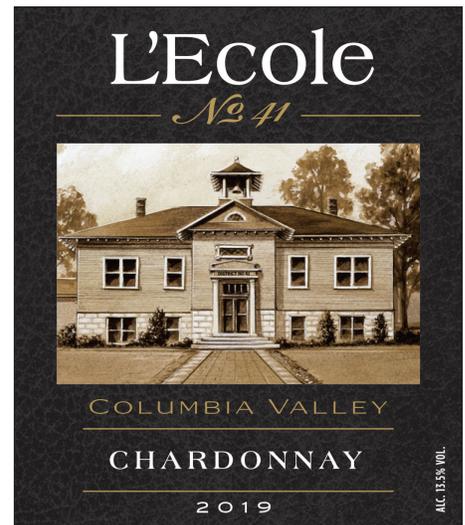
- An overall mild growing season and challenging harvest have nonetheless delivered a high-quality vintage for L'Ecole.
- A cold and snowy February/March delayed field pruning, resulting in budbreak late April to early May. A warm May accelerated canopy growth and the onset of bloom.
- Cooler July temperatures moderated heat unit accumulation with veraison delayed 7 to 10 days from normal. August brought customary warm weather, with only a few heat spikes over 100°F.
- A warm early September initiated a normal harvest, which was slowed due to slightly rainy and cooler conditions. A light frost at the end of September along with a forecast of more freezing weather on its way accelerated picking, with 60% of our fruit harvested the first two weeks of October.
- Freezing weather quickly brought the season to a close the second week of October.
- With delight, we are seeing beautiful and elegant wines, with high natural acidity, and impressive structure.

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 Chardonnay was 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 of the solids into mostly second and third year tight-grained French oak barrels.
- The wine was aged sur lie and stirred regularly over six months.

TASTING NOTES

This expressive Chardonnay offers pronounced aromas of dried mango, grilled peach, and honeysuckle. Slightly creamy in the mouth, it shows beautiful weight and freshness, explosive flavors of ripe pear and apple, accented with nutmeg spice notes, carrying through a persistent finish.



HARVEST DATA

<i>Harvest Dates</i>	SEPTEMBER 24 - OCTOBER 10, 2019
<i>Average Brix</i>	22.8°
<i>Average pH</i>	3.25
<i>Average Acidity</i>	9.2 g/L

WINE DATA

<i>Composition</i>	100% CHARDONNAY
<i>pH</i>	3.9
<i>Total Acidity</i>	5.1 g/L
<i>Alcohol</i>	13.5%
<i>Bottling Date</i>	MAY 29 – JUNE 1-2, 2020
<i>Release Date</i>	OCTOBER 2020
<i>Case Production</i>	5,000