

L'Ecole

No. 41

2019 Chardonnay, Evergreen Vineyard Ancient Lakes of Columbia Valley

WINEMAKER COMMENT

Evergreen Vineyard is a high elevation, cool climate site with broken caliche (sediment of calcium and magnesium carbonate) and fractured basalt soils producing beautiful Chardonnay with vibrant aromatics, crystalline acidity, and intense minerality.

VINTAGE

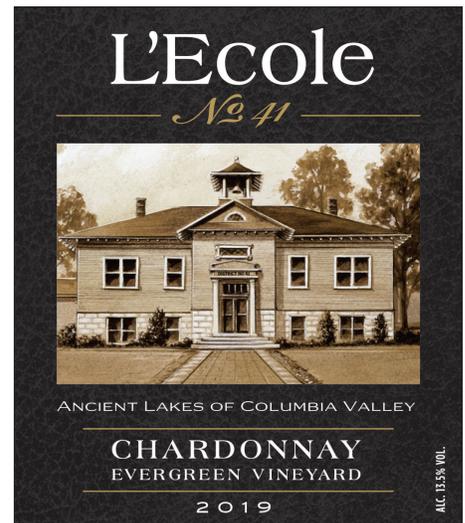
- An overall mild growing season and challenging harvest have nonetheless delivered a high-quality vintage for L'Ecole.
- A cold and snowy February/March delayed field pruning, resulting in budbreak late April to early May. A warm May accelerated canopy growth and the onset of bloom.
- Cooler July temperatures 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 the solids into French oak with the balance of barrels comprised of second and third year French oak.
- Spontaneous fermentation takes hold, allowing full aromatic development, after which the wine undergoes malolactic fermentation.
- The wine is aged sur lie and stirred regularly followed by partial malolactic fermentation.

TASTING NOTES

This energetic single-vineyard Chardonnay offers aromas of Bosc pear, floral notes of apple blossom and acacia flowers, accentuated by hints of lychee and grapefruit peel. On the palate, flavors of Key lime and white peach are set on a balanced, mineral structure, concluding with a mouthwatering, lingering finish.



HARVEST DATA

<i>Harvest Dates</i>	OCTOBER 10, 2019
<i>Average Brix</i>	22.0°
<i>Average pH</i>	3.19
<i>Average Acidity</i>	11.5 g/L

WINE DATA

<i>Composition</i>	100% CHARDONNAY
<i>pH</i>	3.9
<i>Total Acidity</i>	5.7 g/L
<i>Alcohol</i>	13.5%
<i>Bottling Date</i>	JUNE 2, 2020
<i>Release Date</i>	OCTOBER 2020
<i>Case Production</i>	250