

L'Ecole

N^o 41

2019 Luminesce, Estate Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

For our 2019 vintage, a 50/50 blend of Semillon and Sauvignon Blanc strikes the perfect balance of these two classic varietals. Sauvignon Blanc's crisp floral, mineral notes accent Semillon's richness, with lush tropical flavors & enticing honeysuckle notes.

SEVEN HILLS VINEYARD

L'Ecole N^o 41 is a partner in the 170 acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral rich soils. Originally planted in 1981, this Certified Sustainable and Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

VINTAGE

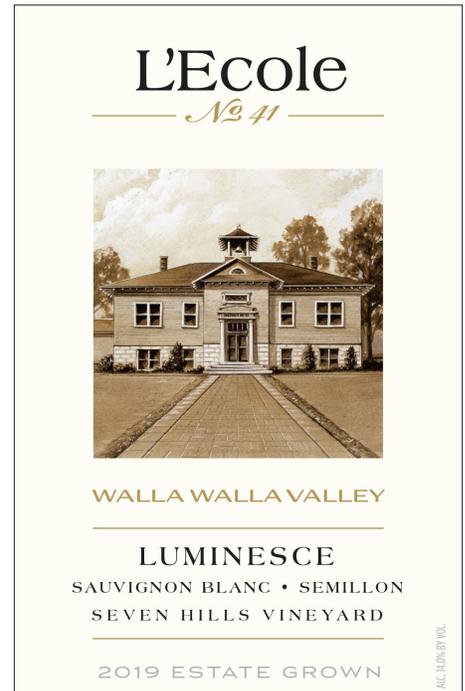
- An overall mild growing season and challenging harvest have nonetheless delivered a high-quality vintage for L'Ecole.
- A cold and snowy February/March delayed field pruning, resulting in budbreak late April to early May. A warm May accelerated canopy growth and the onset of bloom.
- Cooler July temperatures 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 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 racked to neutral French oak barrels where it completed a slow, steady primary fermentation.
- The wine aged sur lie four months in tight-grained French oak barrels and then transferred to stainless steel tank for finishing.

TASTING NOTES

Bright yet rich, our Estate Luminesce features pronounced aromas of lemon zest, lime blossom, and lanolin, accented with faint spice notes. Its exotic and fragrant palate, with white peach and lemon tart, is laced with notes of jasmine and a hint of salinity, building to a persistent, tangy finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 12-13, 2019
Average Brix	23.8°
Average pH	3.25
Average Acidity	7.6 g/L

WINE DATA

Composition	50% SAUVIGNON BLANC, 50% SEMILLON
pH	3.38
Total Acidity	6.7 g/L
Alcohol	14%
Bottling Date	MAY 28, 2020
Release Date	OCTOBER 2020
Case Production	1,450