2019 Chardonnay
Columbia Valley

92 PTS, #78 TOP 100 OF 2020
OwenBargreen.com, Owen Bargreen - December 2020
Consistently one of the great Chardonnay wines for the price, the 2019 edition leads with baking spices and toasted brioche tones that meld with shades of tropical fruits and Pink Lady apple on the nose. The palate is fresh and beautifully textured with layers of Meyer lemon cream woven together with nutmeg and clove infused sourdough bread and baked apple tones. Really good in its youth, showing good verve and length, the 2019 L’Ecole No. 41 ‘Columbia Valley’ Chardonnay will cellar well for the next seven plus years. Drink 2020-2027.

90 PTS
Wine Enthusiast, Sean Sullivan - November 2020
The aromas draw you into the glass, with notes of toast, corn silk, spice and peach. Full feeling stone fruit flavors follow. A pleasing sense of acidity ties it all together.

89 PTS
Wine Spectator, Tim Fish - July 2021
Lively and full of fresh snap, offering floral green apple and spice flavors that glide on a crisp finish. Drink now.

88 PTS
Vinous, Stephen Tanzer - December 2020
Bright, light yellow. Rather full-blown aromas of fresh apricot, yellow peach, spices and grilled almond, plus more exotic suggestions of pineapple and tropical fruits. A supple, slightly sweet fruit bomb in the mouth, this Chardonnay also delivers a savory umami quality. A bit riper than the 2018 version, showing more body and less in the way of menthol and white pepper, but less overblown than the nose suggests. Finishes with decent firmness, classic dryness and good spicy persistence.

COMPETITIONS

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