

L'Ecole

N^o 41

2017 Apogee, Pepper Bridge Vineyard Walla Walla Valley

WINEMAKER COMMENT

L'Ecole N^o 41 has been producing Pepper Bridge Vineyard Apogee since 1993. Apogee is our expression of this vineyard's distinctive and characteristic spicy bold aromas, dark fruit flavors, robust tannins, and rich structure.

PEPPER BRIDGE VINEYARD

This vineyard, planted in the terraced remnants of ice age flood deposits, is one of the Walla Walla Valley's most reputable vineyards. Apogee was the first wine produced from this Certified Sustainable and Salmon Safe vineyard.

VINTAGE

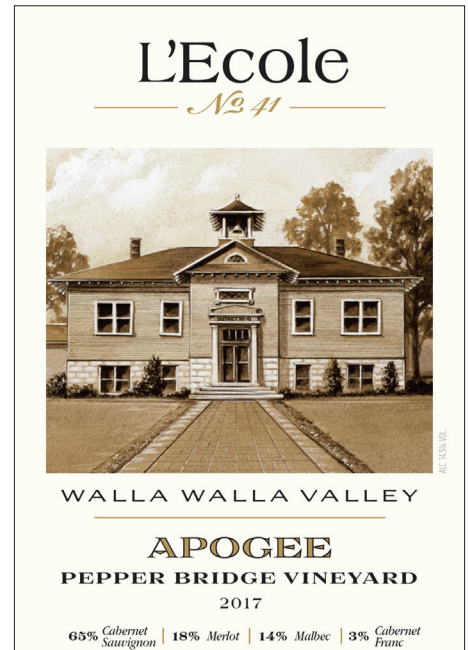
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April allowing the vines to fully recover from a hard prior winter. Bloom occurred in early June in line with the long-term average.
- July and early August were slightly warmer than normal suppressing berry growth and yields.
- Late September was cooler than normal. This slowed fruit maturation, pushing most of harvest into October.
- Our beautiful Indian summer brought 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 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 to 100% small French oak barrels, 50% new, with four rackings over 22 months.

TASTING NOTES

This inky wine has complex, brooding aromas of black cherry, cocoa, anise, and alluring floral nuances. With both purity and power on the palate and flavors of tobacco, crème de cassis, and exotic spice, Apogee's structure of fine-grained tannins carries through to a robust, persistent finish.



HARVEST DATA

Harvest Dates	OCTOBER 5 -19, 2017
Average tons/acre	2.8
Average Brix	24.4°
Average pH	3.21
Average Acidity	6.0 g/L

WINE DATA

Composition	65% CABERNET SAUVIGNON, 18% MERLOT, 14% MALBEC, 3% CABERNET FRANC
pH	3.74
Total Acidity	6.0 g/L
Alcohol	14.5%
Bottling Date	JULY 12, 2019
Release Date	OCTOBER 2020
Case Production	1,280