

L'Ecole

No. 41

2019 Semillon Columbia Valley

WINEMAKER COMMENT

Few Semillons show as much richness and complexity as those produced in the distinctive soils of Eastern Washington State. Our cool nights during the growing season and harvest period help to ensure crisp natural acidity and expressive aromatics, making this a wonderful food pairing wine.

VINEYARDS

Stillwater Creek, Klipsun, Lodmell, Rosebud, Estate Seven Hills.

VINTAGE

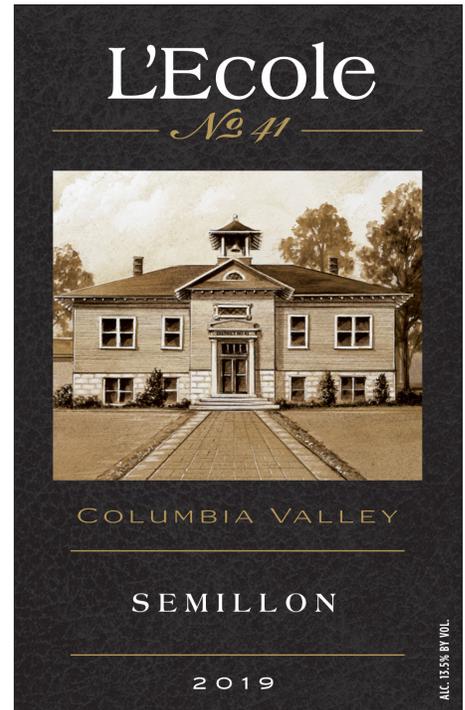
- An overall mild growing season and challenging harvest have nonetheless delivered a high-quality vintage for L'Ecole.
- A cold and snowy February/March delayed field pruning, resulting in budbreak late April to early May. A warm May accelerated canopy growth and the onset of bloom.
- Cooler July temperatures 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 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.
- 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 then racked off the solids into neutral tight-grained French oak, then barrel fermented and aged for 5 months.

TASTING NOTES

Brimming with complexity, this sleek Semillon boasts pronounced aromatics and an intense and flavorful profile, carried by a mouthwatering vibrancy. The wine presents aromas of lanolin, orange blossom, honeysuckle, and melon, leading to a palate replete with lemongrass and Key lime, along with appealing green fig and hazelnut notes. The finish is refreshing and succulent.



HARVEST DATA

<i>Harvest Dates</i>	SEPTEMBER 4 - OCTOBER 1, 2019
<i>Average Brix</i>	23.9°
<i>Average pH</i>	3.25
<i>Average Acidity</i>	6.5 g/L

WINE DATA

<i>Composition</i>	88% SEMILLON, 12% SAUVIGNON BLANC
<i>pH</i>	3.25
<i>Total Acidity</i>	6.2 g/L
<i>Alcohol</i>	13.5%
<i>Bottling Date</i>	MAY 25-26, 2020
<i>Release Date</i>	APRIL 2021
<i>Case Production</i>	3,900