

L'Ecole

N° 41

2018 Ferguson, Estate Ferguson Vineyard Walla Walla Valley

WINEMAKER COMMENT

Since its inaugural vintage in 2011, Ferguson has quickly become L'Ecole N° 41's pre-eminent Bordeaux blend, furthering our reputation for excellent single-vineyard wines from the Walla Walla Valley. Ferguson reflects the unique terroir expression of its microclimate and geological site. This wine shares its name with our Ferguson Estate Vineyard.

FERGUSON VINEYARD

Ferguson Vineyard is a stunning, high elevation site overlooking a panoramic view of the Walla Walla Valley. With 30 planted acres, vines are rooted in fractured basalt rock from 15-million-year-old ancient lava flows overlaid with a thin layer of wind-blown loess. The vineyard is Certified Sustainable and Certified Salmon Safe.

VINTAGE

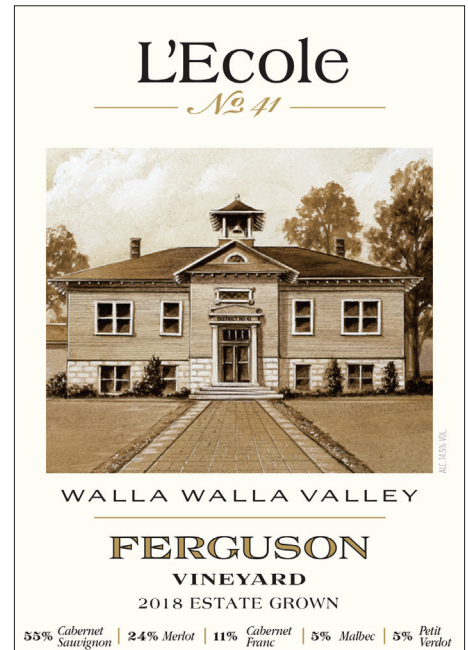
- Perfectly dry harvest weather extended hang-time resulting in rich color and vibrant fruit flavors, another great vintage for Washington State.
- A late bud-break in mid-April was followed by a warm May with rapid canopy growth. A quick, even bloom set a uniform crop. A cool June contributed to healthy berry growth.
- July and early August were warm, with occasional heat spikes. Canopies were managed to avoid sunburn and irrigation was micromanaged. Intense cluster thinning was required to control yields.
- Veraison tracked 2017 in Walla Walla and was slightly ahead in other regions of the state. A brief rainfall shifted early September into cooler weather leading to two months of near-perfect weather conditions for final fruit maturity.
- Higher sugars were balanced against higher acid levels and wonderfully intense color and tannin extraction, big fruit flavors, and overall balanced structure. Another strong Washington vintage.

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 and 5 ton open-topped stainless steel fermenters.
- Gentle handling of the fruit through punch down cap management and gravity assisted movements were utilized throughout the entire winemaking process.
- The wine was cleanly racked entirely to small French oak barrels, 50% new, with four rackings over 22 months.

TASTING NOTES

With a flavor profile distinctly influenced by its volcanic basalt soil, Ferguson is a richly structured wine offering complex aromas of mineral-laced blackberries, expressive violet, black plums, and sandalwood. Layers of fruit and espresso are framed by lifted tannins, integrated with graphite and crushed rocks on the palate. Precise and structured, Ferguson's pronounced natural acidity carries through to a satiny yet firm finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 20 - OCTOBER 8, 2018
Average tons/acre	3.0
Average Brix	25.7°
Average pH	3.15
Average Acidity	7.6 g/L

WINE DATA

Composition	55% CABERNET SAUVIGNON, 24% MERLOT, 11% CABERNET FRANC, 5% MALBEC, 5% PETIT VERDOT
pH	3.66
Total Acidity	6.5 g/L
Alcohol	14.5%
Bottling Date	JULY 10, 2020
Release Date	APRIL 2021
Case Production	1,380