

L'Ecole

No. 41

2018 Syrah Columbia Valley

WINEMAKER COMMENT

Washington State's winegrowing region is ideally suited to maximize the full expression of Syrah. Spicy, rich, and complex, with soft tannins and bright acidity, our Columbia Valley Syrah is the perfect food pairing wine.

VINEYARDS

Stone Tree, Candy Mountain, Estate Seven Hills, Summit View.

VINTAGE

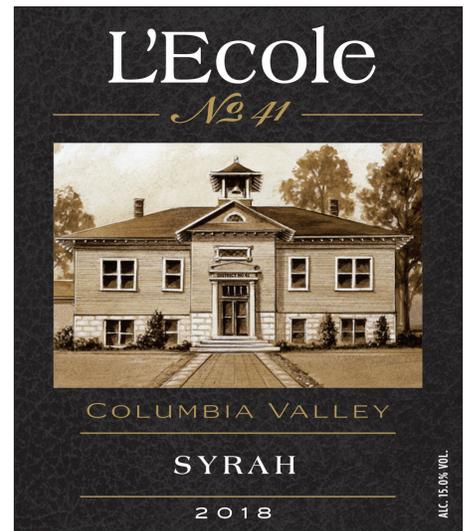
- Perfect dry harvest weather extended hang-time resulting in rich color and vibrant fruit flavors, another great vintage for Washington State.
- A late bud-break in mid-April was followed by a warm May with rapid canopy growth. A quick, even bloom set a uniform and healthy crop. A cool June contributed 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 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.
- Each lot was hand-harvested ripe and gently crushed into 1.5 ton 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 oak barrels, mostly neutral, with four rackings over 18 months.

TASTING NOTES

Our Heritage Collection Syrah offers sweet & savory complexity, with dark aromas of blackberry, black cherry, violet, licorice, and crushed rock. Fruit forward and velvety on the palate, this varietally expressive Syrah presents silky tannins, plush mocha, and spiced cinnamon carried by notable freshness. It finishes tangy, flavorful, and persistent.



HARVEST DATA

<i>Harvest Dates</i>	SEPTEMBER 11 - 27, 2018
<i>Average Brix</i>	26.5°
<i>Average pH</i>	3.48
<i>Average Acidity</i>	5.4 g/L

WINE DATA

<i>Composition</i>	80% SYRAH, 18% GRENACHE, 2% MOURVÈDRE
<i>pH</i>	3.60
<i>Total Acidity</i>	5.6 g/L
<i>Alcohol</i>	15.0%
<i>Bottling Date</i>	FEBRUARY 25, 2020
<i>Release Date</i>	JANUARY 2021
<i>Case Production</i>	3,300