

L'Ecole

N° 41

2018 Syrah, Estate Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

Washington State's climate and soil is ideally suited to maximize the varietal characteristics of Syrah. Crafted from some of the earliest Walla Walla Valley Syrah plantings, this wine manifests old world attributes of earth and spice, in combination with the new world profile of bold, expressive fruit.

SEVEN HILLS VINEYARD

L'Ecole N° 41 is a partner in the 190 acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral-rich soils. Originally planted in 1981, this Certified Sustainable and Certified Salmon Safe vineyard has been recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

VINTAGE

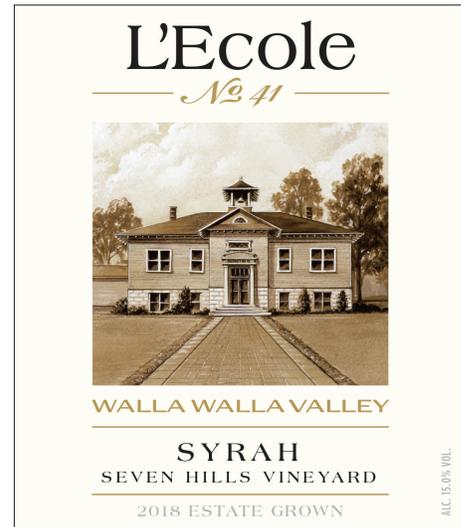
- Perfectly dry harvest weather extended hang-time resulting in rich color and vibrant fruit flavors, another great vintage for Washington State.
- A late bud-break in mid-April was followed by a warm May with rapid canopy growth. A quick, even bloom set a uniform crop. A cool June contributed to healthy 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 block was hand harvested. About 20% of the fruit was fermented whole cluster on stems while the remainder was 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 small oak barrels, 40% new, with four rackings over 18 months.

TASTING NOTES

This bold, concentrated Estate Syrah exudes balance, marrying savory aromas of baking spices, green olive, and garrigue herbs. The complex palate shows further flavors of white pepper and smoked game, adorned with juicy plum and accented by exotic floral essences and ripe black fruit. The style is generous and silky, finishing with beautifully integrated tannins.



HARVEST DATA

Harvest Dates	SEPTEMBER 12 - 13, 2018
Average tons/acre	3.9
Average Brix	26.1°
Average pH	3.42
Average Acidity	6.4 g/L

WINE DATA

Composition	100% SYRAH
pH	3.84
Total Acidity	6.1 g/L
Alcohol	15.0%
Bottling Date	FEBRUARY 24, 2020
Release Date	APRIL 2021
Case Production	1,030