

L'Ecole

No. 41

2019 Semillon, Stillwater Creek Vineyard Columbia Valley

WINEMAKER COMMENT

On a steep, south-facing slope of the Frenchman Hills, seasoned viticulturalist Ed Kelly meticulously manages Stillwater Creek Vineyard; a cooler climate site that is consistently one of our best for Semillon, and the source of this elegant 100% varietal wine.

VINEYARD

Stillwater Creek

VINTAGE

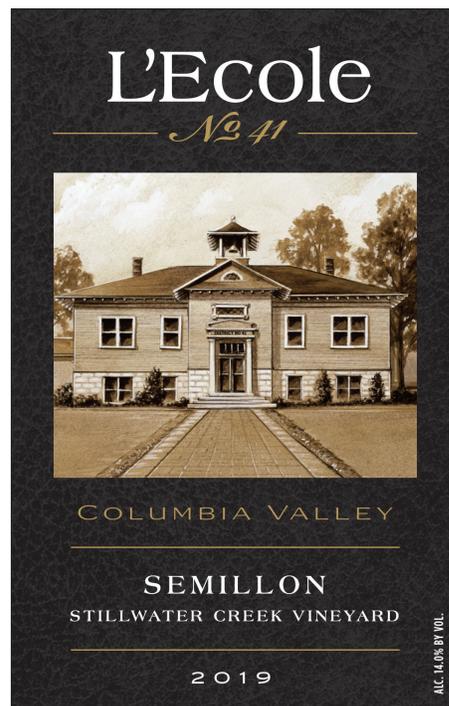
- An overall mild growing season and challenging harvest have nonetheless delivered a high-quality vintage for L'Ecole.
- A cold and snowy February/March delayed field pruning, resulting in budbreak late April to early May. A warm May accelerated canopy growth and the onset of bloom.
- Cooler July temperatures 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 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.
- 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, where it underwent a cool barrel fermentation preserving the delicate aromas.

TASTING NOTES

This brilliant single vineyard white exhibits prominent aromatic layers of lemongrass, apricot, and starfruit, accented with a pretty nuanced lavender overtone. In the mouth, it reaffirms its complexity with a broad flavorful array of lemon custard, mango, cantaloupe, and stone fruit. Bright and zesty, it carries through to a long, succulent finish.



HARVEST DATA

<i>Harvest Dates</i>	SEPTEMBER 26, 2019
<i>Average Brix</i>	24.5°
<i>Average pH</i>	3.08
<i>Average Acidity</i>	7.4 g/L

WINE DATA

<i>Composition</i>	100% SEMILLON
<i>pH</i>	3.28
<i>Total Acidity</i>	6.3 g/L
<i>Alcohol</i>	14%
<i>Bottling Date</i>	MAY 28, 2020
<i>Release Date</i>	APRIL 2021
<i>Case Production</i>	350