

L'Ecole

No 41

2020 Chenin Blanc Old Vines Yakima Valley

WINEMAKER COMMENT

L'Ecole No 41 has produced this old vine, crisp and aromatic Vouvray-style Chenin Blanc since 1987.

VINEYARDS

Willard Farms, Yakima Valley, planted 1979

Upland Vineyard, Snipes Mountain, Yakima Valley, planted 1979

Phil Church, Yakima Valley, planted in 1979

VINTAGE

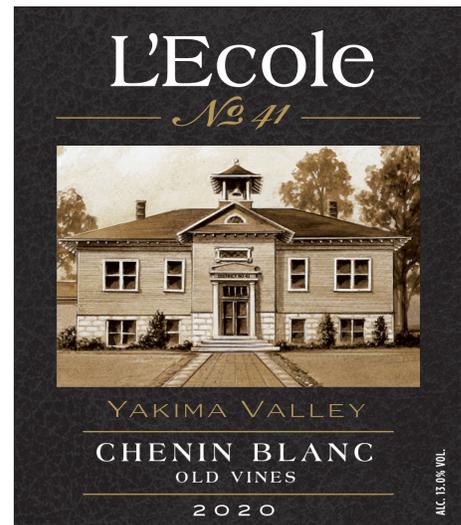
- An easy, mild growing season combined with low yields and a prolonged harvest resulted in wines with wonderful balance, color, and vibrant fruit.
- A normal but quick mid-April bud break was followed by warm spring weather. Freeze events in late 2019 lowered bud fertility, combined with rain and wind during June bloom, which resulted in unusually low yields.
- Heat accumulation tracked the long-term average with *veraison* on-time in early August.
- Harvest had just started when smoke from CA/OR wildfires first blew west into the Pacific Ocean then swept eastward into the Columbia River basin, and was present from the second week of September for eight days. The stage of fruit maturity, exposure timing, and the nature of this (older) smoke resulted in a minor, negligible impact. However, diffused sunlight and cooler temperatures stalled fruit maturation, extending harvest timing into October.
- The long growing season combined with low yields resulted in wonderful balance, length, and aromatics in the whites, and concentrated flavor, color, texture and structure in the reds.

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 early morning to keep the fruit cool until gentle pressing with minimal oxygen exposure, which enhanced and retained beautiful aromatics.
- The must settled overnight, after which the clean juice was fermented in stainless steel, finishing with a bright acidity (9.2 g/l).
- We allowed a partial malolactic fermentation to round out acidity and soften the mouthfeel.
- The wine kept *sur lie* in stainless steel, and was heat and cold stabilized before gentle cross flow filtration and bottling.

TASTING NOTES

A stand-out Chenin Blanc! With pronounced aromatics which range from citrus peel to fresh stone fruit, laced with white floral flourishes, it is vibrant and energetic. In the mouth, flavors burst forward with tropical kiwi and guava, completed by a snappy quince note. An exceedingly interesting and tasty wine, its complexity persists to a vibrant finish.



HARVEST DATA

Harvest Dates SEPTEMBER 28 -
OCTOBER 6, 2020

Average Brix 22.8°

Average pH 3.22

Average Acidity 7.8 g/L

WINE DATA

Composition 100% CHENIN BLANC

pH 3.75

Total Acidity 6.8 g/L

Residual Sugar 1.0 g/L

Alcohol 13.5%

Bottling Date MARCH 15-16, 2021

Release Date APRIL 2021

Case Production 3,200