

L'Ecole

N° 41

2020 Luminesce, Estate Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

Luminesce is our white Bordeaux blend, perfectly balanced by the rich fruit profile of Semillon and the crisp, floral, and mineral notes of the Sauvignon Blanc. This is a very unique wine for L'Ecole since it's produced exclusively with fruit from our Estate Seven Hills Vineyard.

SEVEN HILLS VINEYARD

L'Ecole N° 41 is a partner in the 170 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 Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

VINTAGE

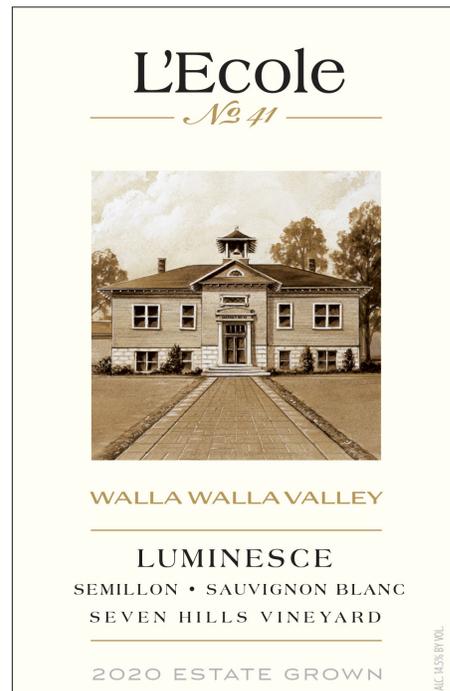
- An easy, mild growing season combined with low yields and a prolonged harvest resulted in wines with wonderful balance, color, and vibrant fruit.
- A normal but quick mid-April bud break was followed by warm spring weather. Freeze events in late 2019 lowered bud fertility, combined with rain and wind 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 white wines.

WINEMAKING

- The grapes were harvested in the cool, early morning hours and promptly brought to the winery.
- The fruit was whole-cluster pressed to tank and allowed to settle, limiting oxygen exposure for enhanced aromatics.
- The juice was racked to neutral French oak barrels where it completed a slow, steady primary fermentation, followed by a 100% natural malolactic fermentation.
- The wine was aged sur lie four months in tight-grained French oak barrels, with a thorough battonage every two weeks, before being transferred to stainless steel for finishing. The wine was lightly fined and filtered before bottling.

TASTING NOTES

Bright and mouth-filling, our Estate Luminesce displays expressive aromas of citrus blossom, key lime, and lanolin, accented by a warm, delicate spiciness. On the palate, fresh and crisp peach, Canary melon, and lemon tart pervade, with fine notes of exotic jasmine, building to a persistent, tangy finish.



HARVEST DATA

| | |
|-----------------|-----------------------|
| Harvest Dates | SEPTEMBER 4 - 8, 2020 |
| Average Brix | 24.3° |
| Average pH | 3.35 |
| Average Acidity | 6.6 g/L |

WINE DATA

| | |
|-----------------|--------------------------------------|
| Composition | 62% SEMILLON, 38% SAUVIGNON BLANC |
| pH | 3.45 |
| Total Acidity | 6.0 g/L |
| Alcohol | 14.5% |
| Bottling Date | MAY 21, 2021 |
| Release Date | JUNE 2021 |
| Case Production | 1,350 |