

L'Ecole

No. 41

2020 Chardonnay Columbia Valley

WINEMAKER COMMENT

Some of the very best Chardonnay in Washington State are grown in the slightly cooler growing conditions of the Yakima Valley and in the northern latitudes of the Columbia Valley. The Schmitt and Oasis Vineyards (both in Yakima Valley) provide nice tropical fruit notes, while Evergreen Vineyard (latitude 47 on the Columbia River) contributes crisp acidity and minerality.

VINEYARDS

Schmitt, Evergreen, Oasis, Stillwater Creek.

VINTAGE

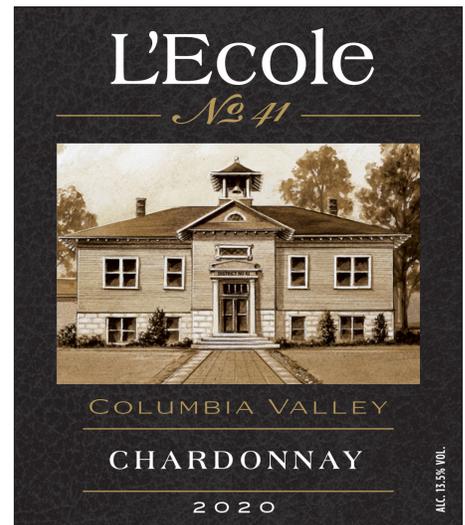
- An easy, mild growing season combined with low yields and a prolonged harvest resulted in wines with wonderful balance, color, and vibrant fruit.
- A normal but quick mid-April bud break was followed by warm spring weather. Freeze events in late 2019 lowered bud fertility, combined with rain and wind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

- Over 30 years of meticulous vineyard management and winemaking experience are fundamental to the quality of our wines and reputation for excellence.
- The Chardonnay was harvested in the cool early morning hours and delivered to the winery for immediate pressing, allowing the introduction of some oxygen for enhanced aromatics.
- The must was allowed to settle overnight before racking to 100% French oak, mostly neutral. Malolactic fermentation and bi-weekly lees stirring added mouthfeel and flavor development.
- Before bottling, the wine was lightly fined and gently filtered.

TASTING NOTES

Our Heritage Chardonnay presents inviting aromas of ripe pear, lemon, and green apple. Pleasant and bright in the mouth, it features a classic expression of light toast and lemon oil. Contrasting flavors of white pepper and nuances of nutmeg add interest and carry the wine through to a flavorful finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 9 - OCTOBER 8, 2020
Average Brix	22.9°
Average pH	3.43
Average Acidity	6.3 g/L

WINE DATA

Composition	100% CHARDONNAY
pH	3.63
Total Acidity	5.9 g/L
Alcohol	13.5%
Bottling Date	MAY 20 – 21, 2021
Release Date	JULY 2021
Case Production	4,800