

L'Ecole

No. 41

2020 Chardonnay

Evergreen Vineyard, Ancient Lakes of Columbia Valley

WINEMAKER COMMENT

Evergreen Vineyard is a high-elevation, cool climate site with broken caliche (sediment of calcium and magnesium carbonate) and fractured basalt soils producing beautiful Chardonnay with vibrant aromatics, crystalline acidity, and intense minerality.

VINTAGE

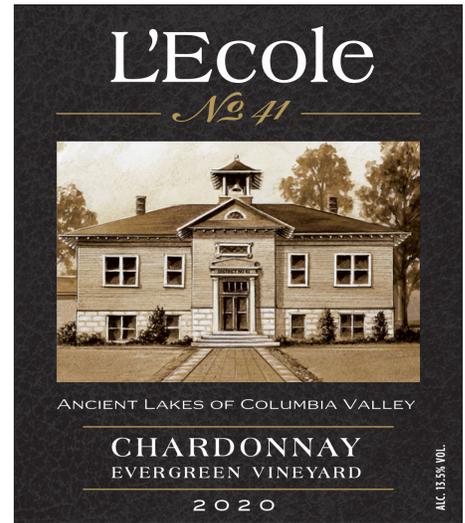
- An easy, mild growing season combined with low yields and a prolonged harvest resulted in wines with wonderful balance, color, and vibrant fruit.
- A normal but quick mid-April bud break was followed by warm spring weather. Freeze events in late 2019 lowered bud fertility, combined with rain and wind 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.
- After settling, the juice is racked to 100% French oak barrels – mostly neutral, and 40% 1-2 years old – for primary fermentation.
- The wine undergoes partial malolactic fermentation, with the aim of retaining its balanced natural acidity.
- During *sur-lie* ageing, the barrels are stirred bi-weekly to encourage full yeast contact, enhancing body and flavors.
- Before bottling, the wine is lightly fined and gently filtered.

TASTING NOTES

An energetic Chardonnay, this single-vineyard wine presents floral aromas of acacia and apple blossoms, complemented by stone fruit notes, particularly apricot. In the mouth, it shows pronounced minerality, with interesting flavors of spice, Gala apple, and hazelnuts, concluding with a clean, intense finish.



HARVEST DATA

Harvest Dates	OCTOBER 2, 2020
Average Brix	22.5°
Average pH	3.49
Average Acidity	7.6 g/L

WINE DATA

Composition	100% CHARDONNAY
pH	3.68
Total Acidity	6.9 g/L
Alcohol	13.5%
Bottling Date	MAY 19, 2021
Release Date	OCTOBER 2021
Case Production	285