

L'Ecole

N^o 41

2018 Apogee, Pepper Bridge Vineyard Walla Walla Valley

WINEMAKER COMMENT

L'Ecole N^o 41 has been producing Pepper Bridge Vineyard Apogee since 1993. Apogee is our expression of this vineyard's distinctive and characteristic spicy bold aromas, dark fruit flavors, robust tannins, and rich structure.

PEPPER BRIDGE VINEYARD

This vineyard, planted in the terraced remnants of ice age flood deposits, is one of the Walla Walla Valley's most reputable vineyards. Apogee was the first wine produced from this Certified Sustainable and Salmon Safe vineyard.

VINTAGE

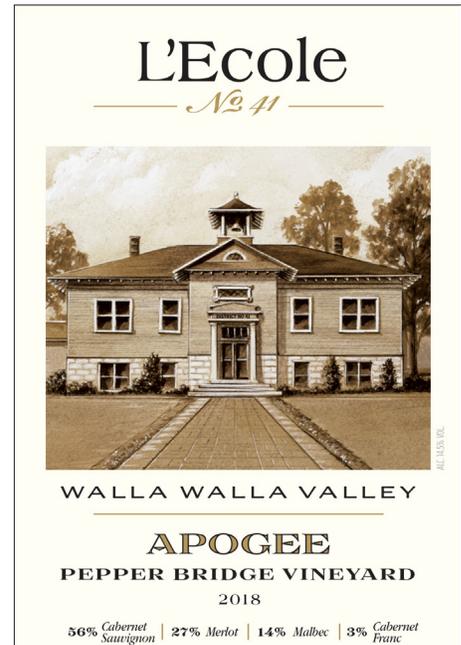
- Perfect dry harvest weather extended hang-time resulting in rich color and vibrant fruit flavors, another great vintage for Washington State.
- A late bud-break in mid-April was followed by a warm May with rapid canopy growth. A quick, even bloom set a uniform and healthy crop. A cool June contributed to healthy berry growth.
- July and early August were warm, with occasional heat spikes. Canopies were managed to avoid sunburn and irrigation was micromanaged. Intense cluster thinning was required to control yields.
- Veraison tracked 2017 in Walla Walla and was slightly ahead in other regions of the state. A brief rainfall shifted early September into cooler weather leading to two months of near perfect weather conditions for final fruit maturity.
- Higher sugars were balanced against higher acid levels and wonderfully intense color and tannin extraction, big fruit flavors, and overall balanced structure. Another strong Washington vintage.

WINEMAKING

- Over 35 years of meticulous vineyard management and winemaking experience are fundamental to the quality of our wines and reputation for excellence.
- Each lot was hand-harvested ripe and gently crushed into 1.5 stainless steel fermenters.
- Gentle handling of the fruit through hand punch downs and gravity-assisted movements were utilized throughout the entire winemaking process.
- The wine was cleanly racked to 100% small French oak barrels, 50% new, with four rackings over 22 months.

TASTING NOTES

Our Apogee single-vineyard Bordeaux blend presents intense aromas of currants, chocolate, balsamic, cola, and dark red floral. Robust and powerful, flavors of mocha, spice, and thyme feature prominently on the palate. The finish is adorned with baking spice and wild berries, carried by fine-grained tannins.



HARVEST DATA

Harvest Dates	OCTOBER 1 - 8, 2018
Average tons/acre	2.5
Average Brix	25.4°
Average pH	3.30
Average Acidity	5.9 g/L

WINE DATA

Composition	56% CABERNET SAUVIGNON, 27% MERLOT, 14% MALBEC, 3% CABERNET FRANC
pH	3.64
Total Acidity	6.3 g/L
Alcohol	14.5%
Bottling Date	JULY 13, 2020
Release Date	OCTOBER 2021
Case Production	1,200