

L'Ecole

N^o 41

2019 Syrah, Estate Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

Washington State's climate and soil is ideally suited to maximize the varietal characteristics of Syrah. Crafted from some of the earliest Walla Walla Valley Syrah plantings, this wine manifests old world attributes of earth and spice, in combination with the new world profile of bold, expressive fruit.

SEVEN HILLS VINEYARD

L'Ecole N^o 41 is a partner in the 190 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 Certified Salmon Safe vineyard has been recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

VINTAGE

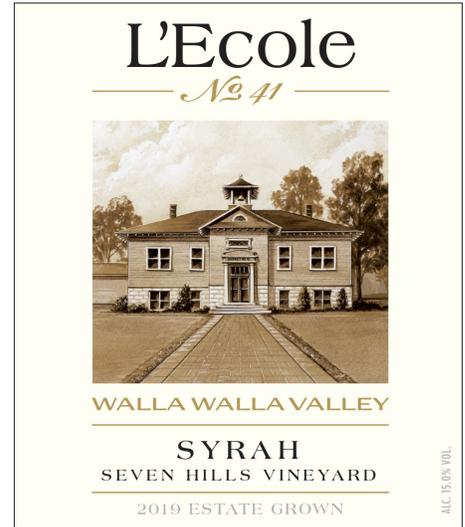
- An overall mild growing season and challenging harvest have nonetheless delivered a high-quality vintage for L'Ecole.
- A cold and snowy February/March delayed field pruning, resulting in budbreak late April to early May. A warm May accelerated canopy growth and the onset of bloom.
- Cooler July temperatures moderated heat unit accumulation with veraison delayed 7 to 10 days from normal. August brought customary warm weather, with only a few heat spikes over 100°F.
- A warm early September initiated a normal harvest, which was slowed due to slightly rainy and cooler conditions. A light frost at the end of September along with a forecast of more freezing weather on its way accelerated picking, with 60% of our fruit harvested the first two weeks of October.
- Freezing weather quickly brought the season to a close the second week of October.
- With delight, we are seeing beautiful and elegant wines, with high natural acidity, and impressive structure.

WINEMAKING

- Over 36 years of meticulous vineyard management and winemaking experience are fundamental to the quality of our wines and reputation for excellence.
- Each block was hand harvested. About 20% of the fruit was fermented whole cluster on stems while the remainder was gently crushed into 1.5 ton 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 small oak barrels predominantly French, 40% new, and was barrel-aged for 18 months.

TASTING NOTES

This bold, concentrated Estate Syrah exudes balance, marrying lush fruit with savory aromas of baking spices, black olive, and garrigue herbs. The complex palate shows further flavors of violets, white pepper, and roasted game, adorned with juicy black plum notes, further accented by exotic floral essences and ripe black fruit. The style is generous and silky, finishing with beautifully integrated tannins.



HARVEST DATA

Harvest Dates	SEPTEMBER 20 - 21, 2019
Average tons/acre	3.4
Average Brix	24.9°
Average pH	3.45
Average Acidity	5.4 g/L

WINE DATA

Composition	100% SYRAH
pH	3.82
Total Acidity	6.1 g/L
Alcohol	15.0%
Bottling Date	March 18, 2021
Release	SPRING 2022
Case Production	1,030