

# L'Ecole

N° 41

## 2019 Ferguson, Estate Ferguson Vineyard Walla Walla Valley

### WINEMAKER COMMENT

Since its inaugural vintage in 2011, Ferguson has quickly become L'Ecole N° 41's pre-eminent Bordeaux blend, furthering our reputation for excellent single-vineyard wines from the Walla Walla Valley. Ferguson reflects the unique terroir expression of its microclimate and geological site. This wine shares its name with our Ferguson Estate Vineyard.

### FERGUSON VINEYARD

Ferguson Vineyard is a stunning, high elevation site overlooking a panoramic view of the Walla Walla Valley. With 30 planted acres, vines are rooted in fractured basalt rock from 15-million-year-old ancient lava flows overlaid with a thin layer of wind-blown loess. The vineyard is Certified Sustainable and Certified Salmon Safe.

### VINTAGE

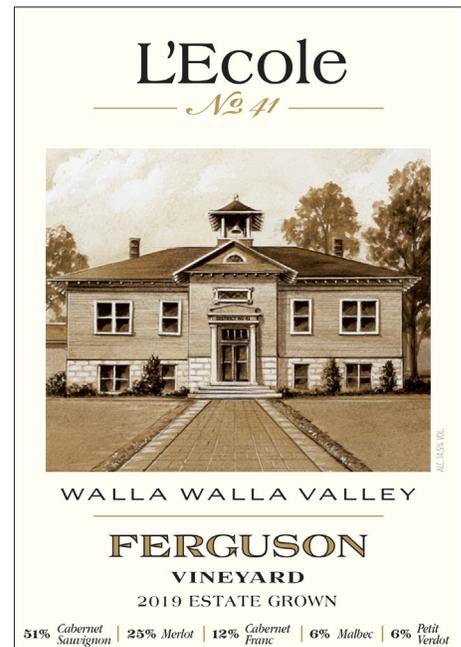
- An overall mild growing season and challenging harvest have nonetheless delivered a high-quality vintage for L'Ecole.
- A cold and snowy February/March delayed field pruning, resulting in budbreak late April to early May. A warm May accelerated canopy growth and the onset of bloom.
- Cooler July temperatures 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 lot was hand-harvested ripe and gently crushed into 1.5 and 5 ton open-topped stainless-steel fermenters.
- Gentle handling of the fruit through punch down cap management and gravity assisted movements were utilized throughout the entire winemaking process.
- The wine was cleanly racked entirely to small French oak barrels, 50% new, and was barrel-aged for 22 months.

### TASTING NOTES

*With a flavor profile distinctly influenced by its volcanic basalt soil, Ferguson is a richly structured and energetic wine offering complex, mineral-laced aromas of blackberries, mulberry, fragrant violet, and sandalwood. Layers of dark fruit and espresso are framed by expressive tannins integrated with graphite and crushed rocks on the palate. Intense, racy, and structured, Ferguson's pronounced natural acidity carries through to a compelling and enduring finish.*



### HARVEST DATA

Harvest Dates	OCTOBER 2-17, 2019
Average tons/acre	2.8
Average Brix	24.7°
Average pH	3.15
Average Acidity	8.5 g/L

### WINE DATA

Composition	51% CABERNET SAUVIGNON, 25% MERLOT, 12% CABERNET FRANC, 6% MALBEC, 6% PETIT VERDOT
pH	3.78
Total Acidity	6.4 g/L
Alcohol	14.5%
Bottling Date	JUNE 28, 2021
Release	SPRING 2022
Case Production	1,230