

L'Ecole

No. 41

2019 Syrah Columbia Valley

WINEMAKER COMMENT

Washington State's winegrowing region is ideally suited to maximize the full expression of Syrah. Spicy, rich, and complex, with soft tannins and bright acidity, our Columbia Valley Syrah is the perfect food pairing wine.

VINEYARDS

Candy Mountain, Estate Seven Hills, Pepper Bridge, Bacchus, Summit View, Alder Ridge.

VINTAGE

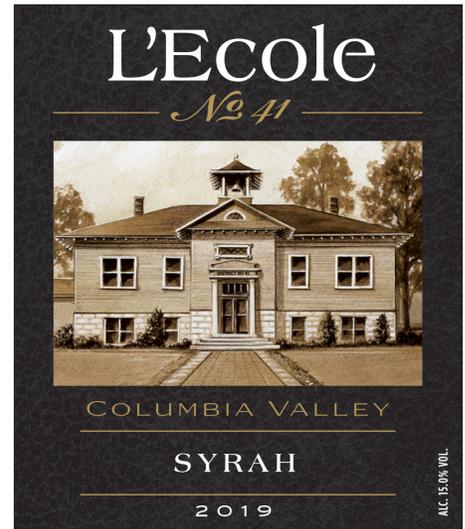
- An overall mild growing season and challenging harvest have nonetheless delivered a high-quality vintage for L'Ecole.
- A cold and snowy February/March delayed field pruning, resulting in budbreak late April to early May. A warm May accelerated canopy growth and the onset of bloom.
- Cooler July temperatures 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 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 100% small oak barrels, mostly neutral and was barrel-aged for 18 months.

TASTING NOTES

This full-bodied Syrah shows robust and spicy aromas of blackberry, black cherry, violets, black peppercorn, herbes de Provence, anise, and allspice berry. These notes extend into the palate finishing with a mouth-filling, savory richness.



HARVEST DATA

Harvest Dates	SEPTEMBER 9 - OCTOBER 14, 2019
Average Brix	25.2°
Average pH	3.42
Average Acidity	5.7 g/L

WINE DATA

Composition	82% SYRAH, 16% GRENACHE, 2% MOURVÈDRE
pH	3.91
Total Acidity	5.8 g/L
Alcohol	15.0%
Bottling Dates	MARCH 16-17, 2021
Release	SPRING 2022
Case Production	2,695