

L'Ecole

No 41

2020 Semillon, Stillwater Creek Vineyard Royal Slope

WINEMAKER COMMENT

On a high elevation site in the Royal Slope AVA, seasoned viticulturalist Ed Kelly meticulously manages Stillwater Creek Vineyard; a cooler climate site that is consistently one of our best for Semillon, and the source of this elegant 100% varietal wine.

VINEYARD

Stillwater Creek, Royal Slope

VINTAGE

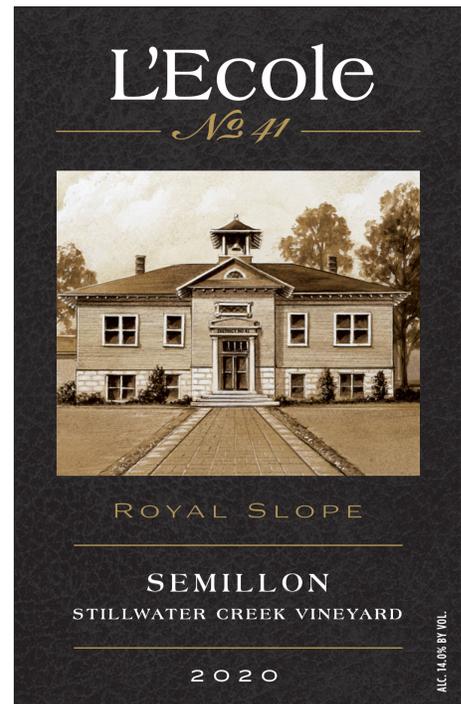
- An easy, mild growing season combined with low yields and a prolonged harvest resulted in wines with wonderful balance, color, and vibrant fruit.
- A normal but quick mid-April bud break was followed by warm spring weather. Freeze events in late 2019 lowered bud fertility, combined with rain and wind 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 37 years of meticulous vineyard management and winemaking experience are fundamental to the quality of our wines and reputation for excellence.
- The grapes were harvested in early morning hours, promptly delivered to the winery for whole-cluster pressing, using techniques to retain fruit aromatics.
- Juice was settled overnight and racked to mostly neutral French oak barrels for a cool fermentation; subsequent malolactic fermentation and bi-weekly lees stirring contributed weight and complexity to the wine.
- Before bottling, the wine underwent gentle fining and filtering.

TASTING NOTES

This brilliant single-vineyard white exhibits prominent aromatic layers of lemongrass and starfruit, accented by a nuanced lavender overtone. In the mouth, it reaffirms its complexity with a broad flavorful array of lemon zest, mango, cantaloupe, and stone fruit, carrying through to a bright, succulent finish.



HARVEST DATA

Harvest Date	SEPTEMBER 30, 2020
Average Brix	21.5°
Average pH	3.21
Average Acidity	6.3 g/L

WINE DATA

Composition	100% SEMILLON
pH	3.17
Total Acidity	6.5 g/L
Alcohol	14%
Bottling Date	MAY 21, 2021
Release	SPRING 2022
Case Production	395