

L'Ecole

Nº 41

2021 Chenin Blanc Old Vines Yakima Valley

WINEMAKER COMMENT

L'Ecole Nº 41 has produced this old vine, crisp, and aromatic Vouvray-style Chenin Blanc since 1987.

VINEYARDS

Willard Farms, Yakima Valley, planted 1979

Upland Vineyard, Snipes Mountain, Yakima Valley, planted 1979

Phil Church, Yakima Valley, planted in 1979

VINTAGE

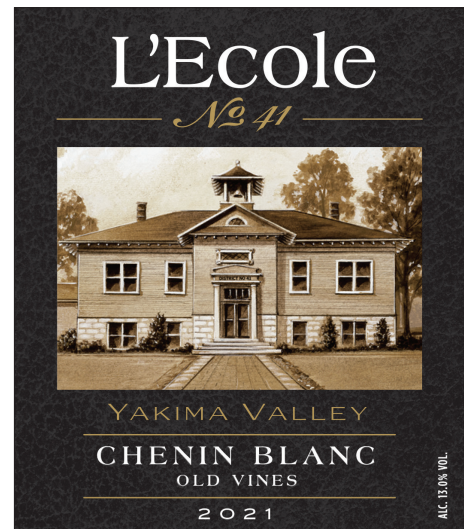
- A hot season yielded to cooler ripening weather during the fall resulting in unusually low yields, intense concentration, high acidity, and outstanding quality in what will likely become a memorable vintage.
- Bud break was average with a 10-day stretch of cold nights putting growers on frost watch.
- Warm spring conditions led to an early bloom, followed by a heat dome with record high temps in late June (above 115°F), stunting berry cell growth and contributing to low potential yields. Summer heat resulted in one of the hottest vintages on record, similar to 2015.
- Harvest started in late August, and despite ideal fall weather resulted in a tightly compressed harvest.
- Small berries, low yields, and cool harvest weather produced an outstanding quality vintage.

WINEMAKING

- Nearly 40 years of meticulous vineyard management and winemaking experience are the foundation of our quality and reputation for excellence.
- The grapes were harvested in the cool mornings hours and promptly delivered to the winery and gently pressed in the absence of oxygen.
- The juice was settled, then transferred to ferment at cool temperatures in stainless steel tank. It underwent a partial malolactic fermentation (30%) to soften the texture of the wine.
- The wine was cold stabilized and filtered prior to bottling.

TASTING NOTES

With distinctive aromatics, spanning from white floral to pink peppercorn, this dry Chenin is vivid and lively. In the mouth, flavors burst forward with magnolia, Meyer lemon skin, and citrus custard, offset by a remarkable note of salinity. The wine is snappy and interesting, carrying through to a flavorful and persistent finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 17 - 27, 2021
Average Brix	23.0°
Average pH	3.23
Average Acidity	8.8 g/L

WINE DATA

Composition	100% CHENIN BLANC
pH	3.56
Total Acidity	6.5 g/L
Residual Sugar	0.0 g/L
Alcohol	13.0%
Bottling Date	FEBRUARY 21-23, 2022
Release Date	SPRING 2022
Case Production	4,150