

L'Ecole

No. 41

2021 Grenache Rosé Alder Ridge Vineyard, Horse Heaven Hills

WINEMAKER COMMENT

Alder Ridge Vineyard has been a reliable source of fruit for L'Ecole for many years. This Grenache block is managed with the goal of producing a classic Provence-style Rosé. The hand-picked fruit is gently pressed to perfect color and extraction. A cool fermentation ensures aromatic expression, managed for complexity and balance.

ALDER RIDGE VINEYARD

The beautiful Alder Ridge Vineyard is terraced into a steep south-facing, arid ridge overlooking the Columbia River on the southern edge of the Horse Heaven Hills.

VINTAGE

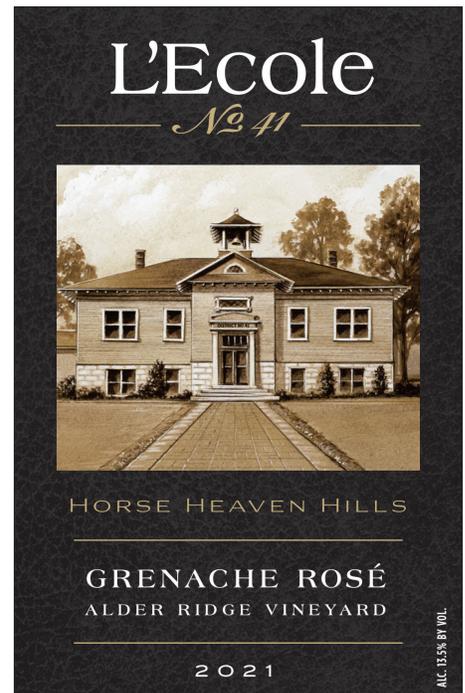
- A hot season yielded to cooler ripening weather during the fall resulting in unusually low yields, intense concentration, high acidity, and outstanding quality in what will likely become a memorable vintage.
- Bud break was average with a 10-day stretch of cold nights putting growers on frost watch.
- 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.
- Our Grenache is grown specifically to produce Rosé, picked early to retain acidity and expressive aromatics. The grapes were harvested in the cool mornings hours and promptly delivered to the winery.
- Following 12 hours of skin contact, after a gentle pressing – excluding oxygen exposure, the juice was fermented at cool temperatures in stainless steel.
- Malolactic fermentation was inhibited for a clean, fresh, crisp style.
- The wine was cold stabilized and filtered prior to bottling.

TASTING NOTES

Pale copper-tinged in hue, this dry Grenache Rosé presents an inviting nose with an array of fruit notes, from strawberry and raspberry to orange peel and pomegranate. On the racy palate, vibrant flavors of tangerine, citrus blossom, melon, and roses are carried by a beautiful acid tension, completed by a flavorful mouthwatering finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 3, 2021
Average Brix	23.5°
Average pH	3.36
Average Acidity	5.5 g/L

WINE DATA

Composition	100% GRENACHE
pH	3.53
Total Acidity	5.3 g/L
Residual Sugar	3.5 g/L
Alcohol	13.5%
Bottling Date	FEBRUARY 25, 2022
Release Date	SPRING 2022
Case Production	1,450