

L'Ecole

N° 41

2020 Syrah, Estate Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

Washington State's climate and soil is ideally suited to maximize the varietal characteristics of Syrah. Crafted from some of the earliest Walla Walla Valley Syrah plantings, this wine manifests old world attributes of earth and spice, in combination with the new world profile of bold, expressive fruit.

SEVEN HILLS VINEYARD

L'Ecole N° 41 is a partner in the 170 acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral rich soils. One of the most renowned vineyards of Walla Walla, Seven Hills is Certified Sustainable and Salmon Safe and was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

VINTAGE

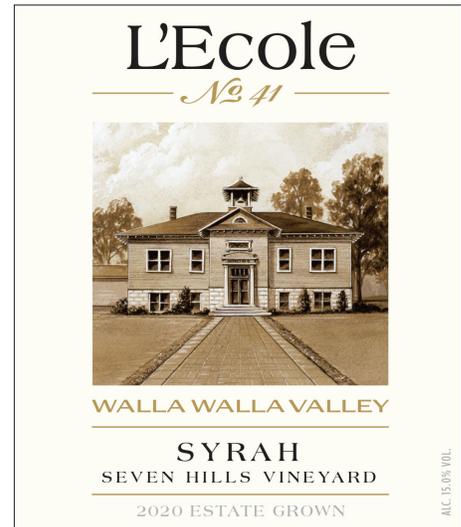
- An easy, mild growing season combined with low yields and a prolonged harvest resulted in wines with wonderful balance, color, and vibrant fruit.
- A normal but quick mid-April bud break was followed by warm spring weather. Freeze events in late 2019 lowered bud fertility, combined with rain and wind 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 for a brief period of time. 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 whites, and concentrated flavor, color, texture, and structure in the reds.

WINEMAKING

- Nearly 40 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 with 20% of the fruit fermented whole cluster on stems while the remainder was 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 French oak barrels, 25% new, and only racked once over 18 months. The wine was gently filtered prior to bottling.

TASTING NOTES

This bold, concentrated Estate Syrah exudes balance, marrying luscious fruit and savory aromas, including blackberry preserves balanced by baking spice and black olive. The complex palate shows further flavors of violets and juicy black plum notes. The style is generous and silky, finishing with beautifully integrated tannins and a persistent finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 11 - 17, 2020
Average tons/acre	3.32
Average Brix	24.1°
Average pH	3.52
Average Acidity	4.9 g/L

WINE DATA

Composition	100% Syrah
pH	3.79
Total Acidity	5.5 g/L
Alcohol	15.0%
Bottling Date	March 4, 2022
Release	FALL 2022
Case Production	1,050