

# L'Ecole

## No. 41

### 2021 Chardonnay Columbia Valley

#### WINEMAKER COMMENT

Some of the best Chardonnay in Washington State are grown in the slightly cooler climates of the Yakima Valley, the cooler sub-regions of the Walla Walla Valley, and farthest northern reaches regions of the Columbia Valley. These growing conditions combined with a diversity of soils give this wine enhanced aromatics, bright fruit flavors, crisp acidity, and complex minerality.

#### VINEYARDS

Evergreen, Schmitt, Stillwater Creek, Eritage, Oasis

#### VINTAGE

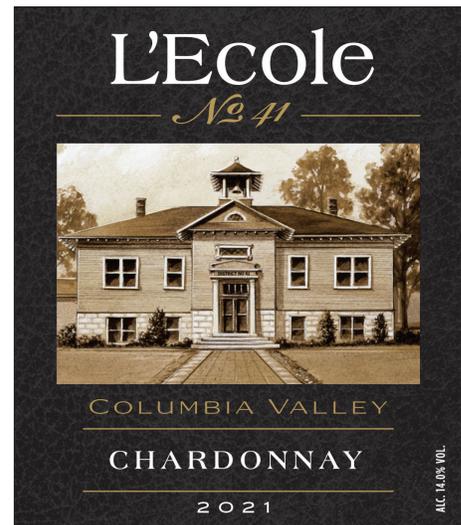
- A hot season yielded to cooler ripening weather during the fall resulting in unusually low yields, intense concentration, high acidity, and outstanding quality in what will likely become a memorable vintage.
- Bud break was average with a 10-day stretch of cold nights putting growers on frost watch.
- Warm spring conditions led to an early bloom, followed by a heat dome with record high temps in late June contributing to lower yields at the end of the season. Summer heat resulted in one of the hottest vintages on record, similar to 2015.
- Harvest started in late August with ideal fall weather leading to a balanced fruit ripening.
- 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 Chardonnay was harvested in the cool early morning hours and promptly delivered to the winery for immediate pressing. The fruit was whole-cluster pressed to tank and allowed to settle.
- Juice was settled overnight and racked to French oak barrels, mostly neutral, for a slow, cool fermentation.
- Malolactic fermentation and sur lie aging with bi-weekly lees stirring contributed weight and complexity.
- Before bottling, the wine underwent gentle fining and filtering.

#### TASTING NOTES

*Our Heritage Chardonnay presents inviting aromas of Asian pear, lemon, peach, and green apple. Balanced and bright in the mouth, it features a classic expression of light toast, lemon oil, underpinned with pronounced minerality. Contrasting flavors of white pepper and nuances of nutmeg add interest and carry the wine through to a flavorful, elegant finish.*



#### HARVEST DATA

Harvest Dates	AUGUST 31 - OCTOBER 4, 2021
Average Brix	23.2°
Average pH	3.40
Average Acidity	6.2 g/L

#### WINE DATA

Composition	100% CHARDONNAY
pH	3.88
Total Acidity	5.3 g/L
Alcohol	14.0%
Bottling Date	MAY 10 - 12, 2022
Release	SUMMER 2022
Case Production	5,400