

# L'Ecole

## No. 41

### 2021 Semillon Columbia Valley

#### WINEMAKER COMMENT

Few Semillons show as much richness and complexity as those produced in the distinctive soils of Eastern Washington State. Our cool nights during the growing season and harvest period help to ensure crisp natural acidity and expressive aromatics, making this a wonderful food pairing wine.

#### VINEYARDS

Stillwater Creek, Rosebud, Klipsun, Lodmell, Oasis, XL

#### VINTAGE

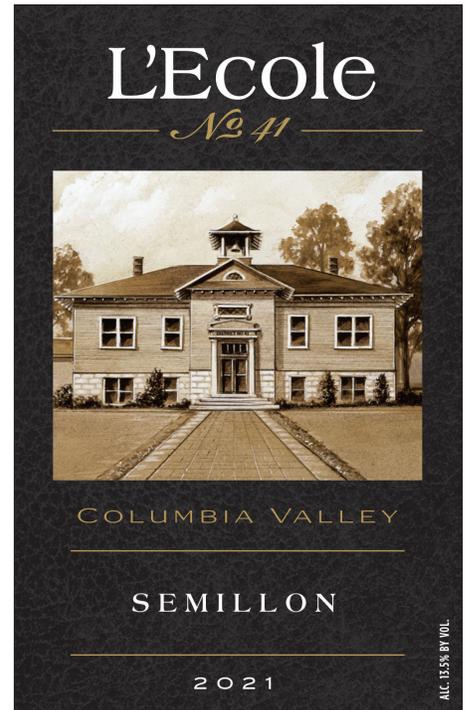
- A hot season yielded to cooler ripening weather during the fall resulting in unusually low yields, intense concentration, high acidity, and outstanding quality in what will likely become a memorable vintage.
- Bud break was average with a 10-day stretch of cold nights putting growers on frost watch.
- 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 grapes were harvested in the early morning hours, and promptly delivered to the winery for whole-cluster pressing, with measures taken to retain fruit aromatics.
- Juice was settled overnight and racked to French oak barrels, mostly neutral, for a slow, cool fermentation; subsequent malolactic fermentation and periodical lees stirring contributed weight and complexity to the wine.
- Before bottling, the wine underwent gentle fining and filtering.

#### TASTING NOTES

*Refreshing and richly textured, this expressive Semillon shows vibrant kiwi, crisp green apple, melon, and fragrant honeysuckle set against a spicy, lemon zest character. On the palate, it is supple and energetic, replete with flavors of fresh fig and stone fruit, persisting to a balanced, succulent finish.*



#### HARVEST DATA

Harvest Dates	AUGUST 20 - SEPTEMBER 28, 2021
Average Brix	23.1°
Average pH	3.33
Average Acidity	5.7 g/L

#### WINE DATA

Composition	82% SEMILLON, 18% SAUVIGNON BLANC
pH	3.44
Total Acidity	5.8 g/L
Alcohol	13.5%
Bottling Date	MAY 5 & 6, 2022
Release	SUMMER 2022
Case Production	4,500