

L'Ecole

N^o 41

2019 Apogee, Pepper Bridge Vineyard Walla Walla Valley

WINEMAKER COMMENT

L'Ecole N^o 41 has been producing Pepper Bridge Vineyard Apogee since 1993. Apogee is our expression of this vineyard's distinctive and characteristic spicy bold aromas, dark fruit flavors, robust tannins, and rich structure.

PEPPER BRIDGE VINEYARD

This vineyard, planted in the terraced remnants of ice age flood deposits, is one of the Walla Walla Valley's most reputable vineyards. Apogee was the first wine produced from this Certified Sustainable and Salmon Safe vineyard.

VINTAGE

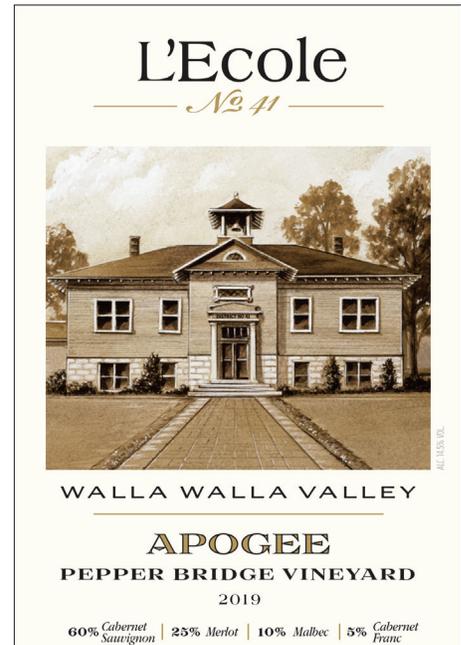
- An overall mild growing season and challenging harvest have nonetheless delivered a high-quality vintage for L'Ecole.
- A cold and snowy February/March delayed field pruning, resulting in budbreak late April to early May. A warm May accelerated canopy growth and the onset of bloom.
- Cooler July temperatures moderated heat unit accumulation with veraison delayed 7 to 10 days from normal. August brought customary warm weather, with only a few heat spikes over 100°F.
- A warm early September initiated a normal harvest, which was slowed due to slightly rainy and cooler conditions. A light frost at the end of September along with a forecast of more freezing weather on its way accelerated picking, with 60% of our fruit harvested the first two weeks of October.
- Freezing weather quickly brought the season to a close the second week of October.
- With delight, we are seeing beautiful and elegant wines, with high natural acidity, and impressive structure.

WINEMAKING

- Nearly 40 years of meticulous vineyard management and winemaking experience are the foundation of our quality and reputation for excellence.
- Each lot was hand-harvested ripe and 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 100% small French oak barrels with 40% new and barrel-aged for 22 months. Blending occurred in the spring following its vinification and the wine was gently filtered prior to bottling.

TASTING NOTES

This single-vineyard Bordeaux blend presents intense aromas of both black and red currants, classic peonies, and earth with subtle hints of graphite and mint. Flavors of mocha, nutmeg, and thyme are featured prominently on the elegantly structured frame. The palate is adorned with baking spices, wild berries, and fine-grained tannins that carry through to a robust and perfectly balanced finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 25 - OCTOBER 8, 2019
Average tons/acre	3.26
Average Brix	24.7°
Average pH	3.25
Average Acidity	6.9 g/L

WINE DATA

Composition	60% CABERNET SAUVIGNON, 25% MERLOT, 10% MALBEC, 5% CABERNET FRANC
pH	3.75
Total Acidity	5.9 g/L
Alcohol	14.5%
Bottling Date	JUNE 29, 2021
Release	FALL 2022
Case Production	1,030