

# L'Ecole

## No. 41

## 2022 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 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

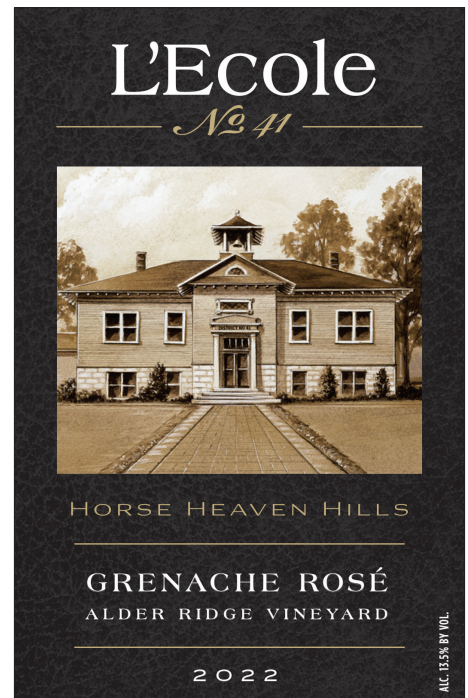
- A cooler-than-average growing season resulted in a late harvest with above-average yields and outstanding wine quality with higher natural acidity, lower sugars, wonderful balance, and a beautiful expression of fruit.
- A warm winter finish resulted in a bud break for early varieties in late March/early April. Bud break for later varieties was delayed due to a cold and snowy April which kept wind machines running followed by a cool and wet May. The weather cooperated at bloom, and we experienced an excellent fruit set with bloom two weeks later than normal.
- July and August were hot with large canopy growth from spring moisture. Mildew pressure was high and caused some problems in isolated vineyards. High heat shut canopies down and prevented excessive berry growth.
- Veraison was two weeks later than normal. A warmer fall with cool nights created perfect late-season ripening conditions, with the majority of harvest occurring in October.
- Long hang time contributed to ideal fruit balance and flavors that developed in advance of sugars, creating an expectation of wonderful 2022 vintage wines. Despite challenges that arose during the growing season, the dice rolled in our favor at each turn.

#### WINEMAKING

- 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 morning hours and promptly delivered to the winery.
- Following 16 hours of skin contact, after a gentle pressing – excluding oxygen exposure, the juice was fermented slowly at cool temperatures in stainless steel. Malolactic fermentation was inhibited for a clean, fresh, crisp style.
- The wine was cold stabilized and gently filtered prior to bottling.

#### TASTING NOTES

*This dry Grenache Rosé presents an inviting nose with an array of fruit and floral notes from strawberry, pomegranate, and raspberry to rose petals and grapefruit blossom. On the racy palate, vibrant flavors of Cara Cara orange and hibiscus are carried by a beautiful acid tension, completed by a flavorful mouthwatering finish.*



#### HARVEST DATA

|                 |                    |
|-----------------|--------------------|
| Harvest Dates   | SEPTEMBER 29, 2022 |
| Average Brix    | 23.6°              |
| Average pH      | 3.41               |
| Average Acidity | 5.2 g/L            |

#### WINE DATA

|                 |                   |
|-----------------|-------------------|
| Composition     | 100% GRENACHE     |
| pH              | 3.12              |
| Total Acidity   | 5.8 g/L           |
| Residual Sugar  | 1.1 g/L           |
| Alcohol         | 13.5%             |
| Bottling Date   | FEBRUARY 17, 2023 |
| Release         | SPRING 2023       |
| Case Production | 1,480             |