

L'Ecole

N° 41

2022 Luminesce, Estate Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

Luminesce is our white Bordeaux blend, perfectly balanced by the rich fruit profile of Semillon and the crisp, floral, and mineral notes of the Sauvignon Blanc. This is a unique wine for L'Ecole since it's produced exclusively with fruit from our Estate Seven Hills vineyard.

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. Originally planted in 1981, this Certified Sustainable and Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

VINTAGE

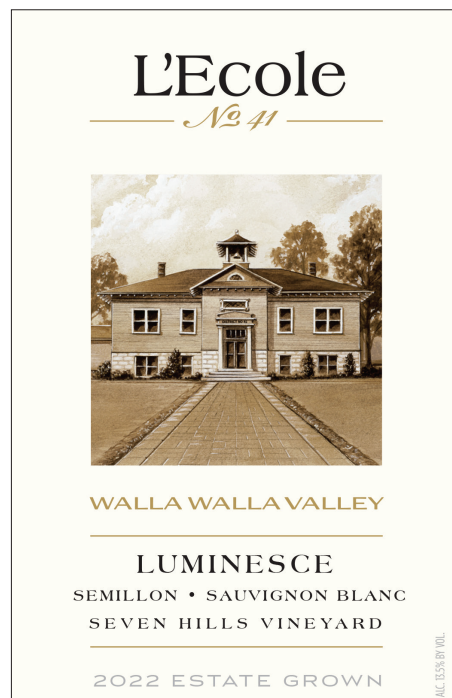
- A cooler-than-average growing season resulted in a late harvest with above-average yields and outstanding wine quality with higher natural acidity, lower sugars, wonderful balance, and a beautiful expression of fruit.
- A warm winter finish resulted in a bud break for early varieties in late March/early 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.
- 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, 15% new, for a slow, cool fermentation. The wine did not undergo secondary malolactic fermentation.
- Sur lie aging for six months with bi-weekly lees stirring contributed weight and complexity.
- Before bottling, the wine underwent gentle fining and filtering.

TASTING NOTES

Bright and mouth-filling, our Estate Luminesce displays expressive aromas of stone fruit, grapefruit blossom, mango, key lime, and gooseberries accented by a delicate spiciness. On the palate, flavors of fresh peach, honeydew melon, and lemon tart mingle with exotic jasmine and minerality, building to a fresh, persistent finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 21 & 28, 2022
Average Brix	23.0°
Average pH	3.38
Average Acidity	6.0 g/L

WINE DATA

Composition	60% SEMILLON, 40% SAUVIGNON BLANC
pH	3.32
Total Acidity	6.5 g/L
Alcohol	13.5%
Bottling Date	MAY 8, 2023
Release	SUMMER 2023
Case Production	1,630