

L'Ecole

No. 41

2022 Chardonnay Columbia Valley

WINEMAKER COMMENT

Some of the best Chardonnays in Washington State are grown in the slightly cooler climates of the Yakima Valley, the cooler sub-regions of the Walla Walla Valley, and the farthest northern reaches 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

Schmitt, Evergreen, Stillwater Creek, Coyote Canyon, Oasis

VINTAGE

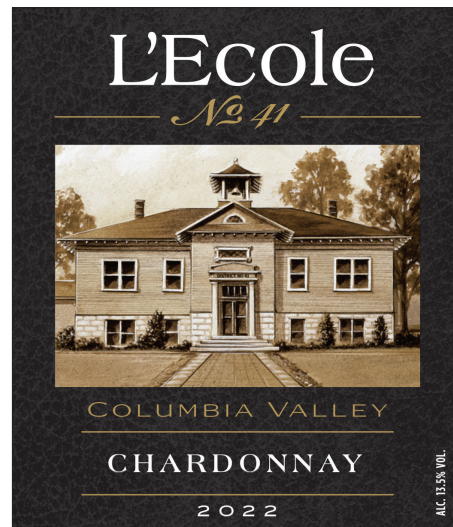
- A cooler-than-average growing season resulted in a late harvest with above-average yields and outstanding wine quality with higher natural acidity, lower sugars, wonderful balance, and a beautiful expression of fruit.
- A warm winter finish resulted in a bud break for early varieties in late March/early 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 cool early morning hours and promptly delivered to the winery for immediate pressing. The juice was settled overnight and racked to French oak barrels, 25% new, for a slow, cool fermentation.
- The wine underwent 75% malolactic fermentation, with the aim of giving it a richer mouthfeel.
- During sur-lie aging, the barrels are stirred bi-weekly to enhance the wine's body and flavors.
- Before bottling, the wine underwent gentle fining and filtering.

TASTING NOTES

Our Heritage Chardonnay presents inviting aromas of Asian pear, yellow apple, melon, citrus blossom, and starfruit. Balanced and bright in the mouth, it features a classic expression of brioche and lemon oil, underpinned with pronounced minerality. Flavors of fresh apricot and nuances of nutmeg add interest and carry the wine through to a flavorful, elegant finish.



HARVEST DATA

Harvest Dates SEPTEMBER 30 - OCTOBER 24, 2022

Average Brix 22.8°

Average pH 3.41

Average Acidity 7.2 g/L

WINE DATA

Composition 100% CHARDONNAY

pH 3.81

Total Acidity 5.3 g/L

Alcohol 13.5%

Bottling Date MAY 6 - 9, 2023

Release SUMMER 2023

Case Production 6,500