

# L'Ecole

## No. 41

### 2022 Chardonnay

Evergreen Vineyard, Ancient Lakes of Columbia Valley

#### WINEMAKER COMMENT

Evergreen Vineyard is a high-elevation, cool-climate site with broken caliche (sediment of calcium and magnesium carbonate) and fractured basalt soils producing beautiful Chardonnay with vibrant aromatics, crystalline acidity, and intense minerality.

#### VINTAGE

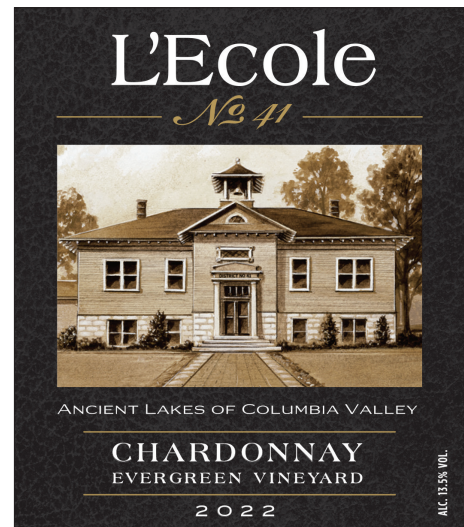
- A cooler-than-average growing season resulted in a late harvest with above-average yields and outstanding wine quality with higher natural acidity, lower sugars, wonderful balance, and a beautiful expression of fruit.
- A warm winter finish resulted in a bud break for early varieties in late March/early 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, 30% new, for a slow, cool fermentation.
- The wine underwent full malolactic fermentation, with the aim of giving it a full-bodied 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

*An energetic Chardonnay, this single vineyard wine displays aromas of orchard fruit including apple, pear, and quince accented by floral aromas of acacia and apple blossoms framed with a refined chalkiness. Minerality pervades on the palate harmonizing with flavors of spiced Gala apple and brioche concluding with a clean, juicy finish.*



#### HARVEST DATA

Harvest Dates	OCTOBER 18 & 19, 2022
Average Brix	23.2°
Average pH	3.45
Average Acidity	7.4 g/L

#### WINE DATA

Composition	100% CHARDONNAY
pH	3.74
Total Acidity	5.9 g/L
Alcohol	13.5%
Bottling Date	MAY 12, 2023
Release	FALL 2023
Case Production	420