

# L'Ecole

No 41

## 2022 Old Vines Chenin Blanc Upland Vineyard, Snipes Mountain

### WINEMAKER COMMENT

Upland Vineyard is the oldest producing vineyard in Washington State, planted more than 100 years ago. This Old Vines Chenin Blanc was planted in 1979 by the Newhouse family in ancient alluvial Columbia River soils, uplifted to 1,100 feet elevation on Snipes Mountain by tectonic faulting.

### VINEYARD

Upland Vineyard, Snipes Mountain, Yakima Valley, planted 1979

### VINTAGE

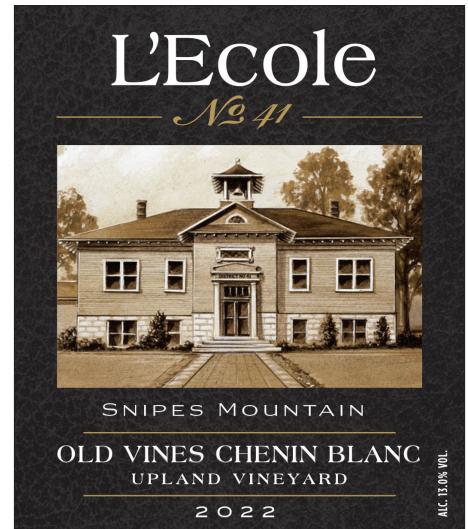
- A cooler-than-average growing season resulted in a late harvest with above-average yields and outstanding wine quality with higher natural acidity, lower sugars, wonderful balance, and a beautiful expression of fruit.
- A warm winter finish resulted in a bud break for early varieties in late March/early 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 morning hours, promptly delivered to the winery, and gently pressed in the absence of oxygen.
- The juice was settled and transferred to the barrel for fermentation. The wine did not undergo secondary malolactic fermentation. The wine was aged on oak for 3 months before going to stainless steel tank for cold stabilization.
- Before bottling, the wine underwent gentle filtering.

### TASTING NOTES

*This single vineyard, old vine Chenin Blanc offers enticing fragrant aromas of pear, jasmine, honeysuckle, wet stone, and ginger. Its vibrant character comes to life on the palate with peach, magnolia, and zesty citrus custard flavors. The wine's well-rounded, flavorful profile is harmoniously balanced by a refreshing, mineral-driven finish.*



### HARVEST DATA

Harvest Date	OCTOBER 15, 2022
Average Brix	22.5°
Average pH	3.61
Average Acidity	6.9 g/L

### WINE DATA

Composition	100% CHENIN BLANC
pH	3.82
Total Acidity	6.5 g/L
Residual Sugar	0.0 g/L
Alcohol	13.0%
Bottling Date	FEBRUARY 23, 2023
Release Date	FALL 2023
Case Production	180