

L'Ecole

N^o 41

2021 Merlot Columbia Valley

WINEMAKER COMMENT

L'Ecole N^o 41 recognized as one of Washington State's top producers of excellent Merlot and this wine delivers great structure, color, and balanced acidity.

VINEYARDS

Estate Seven Hills, Pepper Bridge, Eritage, Summit View, Weinbau, Dionysus, McKinley Springs, Candy Mountain, Estate Ferguson

VINTAGE

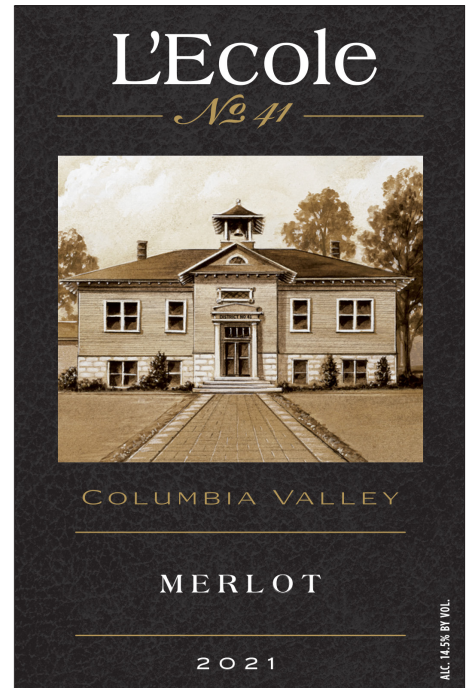
- A hot season yielded to cooler ripening weather during the fall resulting in unusually low yields, intense concentration, high acidity, and outstanding quality in what will likely become a memorable vintage.
- Bud break was average with a 10-day stretch of cold nights putting growers on frost watch.
- Warm spring conditions led to an early bloom, followed by a heat dome with record high temps in late June contributing to lower yields at the end of the season. Summer heat resulted in one of the hottest vintages on record, similar to 2015.
- Harvest started in late August with ideal fall weather leading to a balanced fruit ripening.
- Small berries, low yields, and cool harvest weather produced an outstanding quality vintage.

WINEMAKING

- 40 years of meticulous vineyard management and winemaking experience are fundamental to the quality of our wines and reputation for excellence.
- Each lot was hand-harvested at ideal ripeness and gently crushed into 1.5 and 5 ton stainless steel fermenters.
- Gentle handling of the fruit through hand punch downs and gravity-assisted movements was utilized throughout the entire winemaking process.
- The wine was cleanly racked to small oak barrels, 20% new, and barrel-aged for 18 months.

TASTING NOTES

This Merlot exhibits lively aromas of plum, cherry, and macerated berries accented by savory notes of sage leaf, fresh tobacco, cola, and cedar. Full-bodied and vigorous, this wine bursts with flavors of kirsch and cocoa powder contrasted by an enchanting old-world character. Charming and inviting, its finish is balanced and lingering.



HARVEST DATA

Harvest Dates	AUGUST 31 - OCTOBER 8, 2021
Average Brix	25.3°
Average pH	3.54
Average Acidity	5.2 g/L

WINE DATA

Composition	84% MERLOT, 12% CABERNET FRANC, 2% MALBEC, 2% PETIT VERDOT
pH	3.67
Total Acidity	6.0 g/L
Alcohol	14.5%
Bottling Dates	FEBRUARY 20-22, 2023
Release	FALL 2023
Case Production	5,450