

L'Ecole

No 41

2022 Semillon, Stillwater Creek Vineyard Royal Slope

WINEMAKER COMMENT

On a high elevation site in the Royal Slope AVA, seasoned viticulturalist Ed Kelly meticulously manages Stillwater Creek Vineyard; a cooler climate site that is consistently one of our best for Semillon, and the source of this elegant 100% varietal wine.

VINEYARD

Stillwater Creek, Royal Slope AVA

VINTAGE

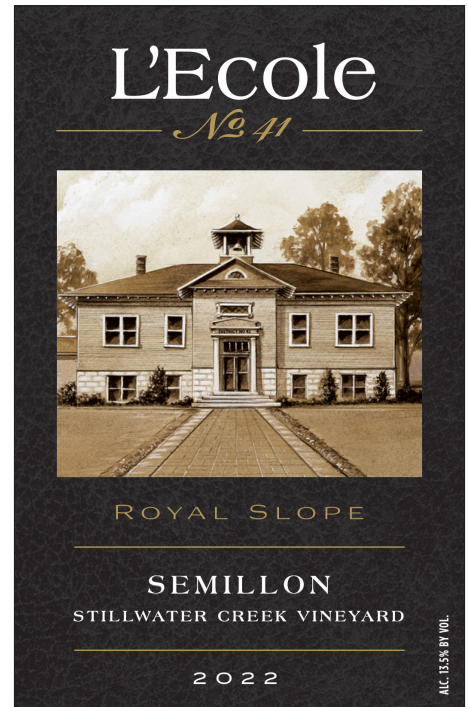
- A cooler-than-average growing season resulted in a late harvest with above-average yields and outstanding wine quality with higher natural acidity, lower sugars, wonderful balance, and a beautiful expression of fruit.
- A warm winter finish resulted in a bud break for early varieties in late March/early 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

- Over 40 years of meticulous vineyard management and winemaking experience are fundamental to the quality of our wines and reputation for excellence.
- The grapes were harvested in the early morning hours and promptly delivered to the winery for whole cluster pressing, using techniques to retain fruit aromatics.
- Juice was settled overnight and racked to French oak barrels, 10% new, for a long, slow, and cool fermentation. Upon completion of primary fermentation, bi-weekly lees stirring contributed weight and complexity to the wine. Individual barrels for the blend were tasted and chosen based on their varietal characteristics.
- Before bottling, the wine underwent gentle fining and filtering.

TASTING NOTES

This brilliant single-vineyard Semillon expresses prominent aromatic layers of fresh fig, apricot, Asian pear, and lychee accented by a nuanced ginger spice overtone. In the mouth, it reaffirms its complexity with a broad flavorful array of melon, lemongrass, and chamomile carrying through to a balanced, succulent, and lingering finish.



HARVEST DATA

Harvest Date	OCTOBER 12, 2022
Average Brix	21.8°
Average pH	3.24
Average Acidity	6.2 g/L

WINE DATA

Composition	100% SEMILLON
pH	3.13
Total Acidity	6.1 g/L
Alcohol	13.5%
Bottling Date	MAY 9, 2023
Release	SPRING 2024
Case Production	650