

L'Ecole

No 41

2021 Syrah Columbia Valley

WINEMAKER COMMENT

Washington State's winegrowing region is ideally suited to maximize the full expression of Syrah. Spicy, rich, and complex, with soft tannins and bright acidity, our Columbia Valley Syrah is the perfect food pairing wine.

VINEYARDS

Candy Mountain, Stone Tree, Estate Seven Hills, Eritage, Bacchus, Summit View

VINTAGE

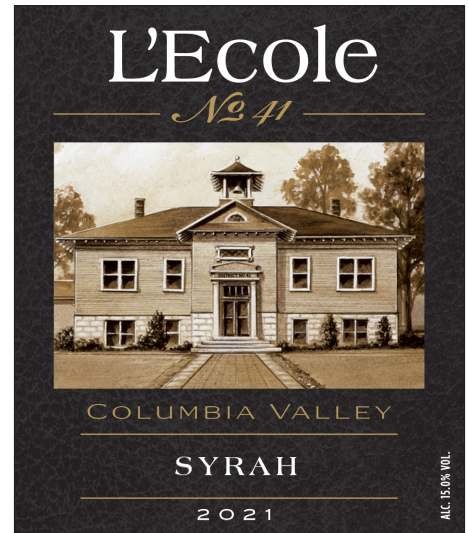
- A hot season yielded to cooler ripening weather during the fall resulting in unusually low yields, intense concentration, high acidity, and outstanding quality in what will likely become a memorable vintage.
- Bud break was average with a 10-day stretch of cold nights putting growers on frost watch.
- 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

- Over 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 ripe and gently crushed into 1.5-ton stainless steel fermenters.
- Gentle handling of the fruit through hand punch downs and gravity-assisted movements was utilized throughout the entire winemaking process. Stems were added back into 15% of the ferment to help build a smooth tannin profile and stabilize the color.
- The wine was cleanly racked to a carefully selected blend of French, American, and Hungarian oak barrels, 20% new, and barrel-aged for 18 months.

TASTING NOTES

This full-bodied Syrah shows robust, fruit-forward aromas of blackberry, cassis, and black plum accentuated with hints of violet, black peppercorn, and anise. Dark fruit flavors laced with spice reveal themselves on the palate with a rich, mouth-filling, and velvety finish.



HARVEST DATA

<i>Harvest Dates</i>	AUGUST 25 - SEPTEMBER 29, 2021
<i>Average Brix</i>	25.6°
<i>Average pH</i>	3.52
<i>Average Acidity</i>	5.2 g/L

WINE DATA

<i>Composition</i>	82% SYRAH, 16% GRENACHE, 2% MOURVÈDRE
<i>pH</i>	3.78
<i>Total Acidity</i>	6.1 g/L
<i>Alcohol</i>	15.0%
<i>Bottling Dates</i>	MARCH 1 - 2, 2023
<i>Release</i>	SPRING 2024
<i>Case Production</i>	3,100