

L'Ecole

No 41

2023 Grenache Rosé

Alder Ridge Vineyard, Horse Heaven Hills

WINEMAKER COMMENT

Alder Ridge Vineyard has been an exceptional source of fruit for L'Ecole for many years. This Grenache block is managed with the goal of producing a classic Provence-style Rosé. The fruit is gently pressed to perfect color and extraction. A cool fermentation ensures aromatic expression, managed for complexity and balance.

ALDER RIDGE VINEYARD

The beautiful Alder Ridge Vineyard is terraced into a steep, south-facing, arid ridge overlooking the Columbia River on the southern edge of the Horse Heaven Hills.

VINTAGE

- A cool spring followed by a warm and dry summer set the stage for a manageable growing season. Heat in August was followed by cooler September temperatures, which led to suppressed yields but resulted in high-quality, abundant fruit expression, and a vintage characterized by remarkable concentration and balance.
- Overall, there was a decrease in crop yields compared to a large harvest in 2022. Partly contributing to this decline were the effects of some winter freeze events.
- The cold winter followed by a cooler spring delayed bud break by two weeks, but a near-record warm May accelerated canopy growth and brought bloom to a normal schedule with relatively low disease pressure. A warm summer with low rainfall accelerated fruit development.
- A short heat spike in August reduced yields and led to some shriveling in certain varieties that were more advanced in development, such as Syrah.
- September cooled, providing excellent hang time and ideal conditions for later-maturing varieties and facilitating a well-paced harvest.
- Quality is outstanding due to low yields resulting in wines with exquisite balance in color, fruitfulness, acidity levels, and phenolic structure.

WINEMAKING

- Over 40 years of meticulous vineyard management and winemaking experience are the foundation of our quality and reputation for excellence.
- Our Grenache is grown specifically to produce Rosé, picked early to retain acidity and expressive aromatics. The grapes were harvested in the cool morning hours and promptly delivered to the winery.
- After nine hours of skin contact, the fruit was gently pressed using techniques to minimize oxygen exposure, and the juice was fermented slowly at cool temperatures in stainless steel. Malolactic fermentation was inhibited for a clean, fresh, crisp style.
- The wine was cold stabilized and gently filtered prior to bottling.

TASTING NOTES

This dry Grenache Rosé presents an inviting nose reminiscent of summer including watermelon, grapefruit blossom, mint, and rose petals. On the racy palate, vibrant flavors of melon, Cara Cara orange, and hibiscus are carried by a beautiful acid tension, completed by a flavorful mouthwatering finish.

HARVEST DATA

Harvest Dates	SEPTEMBER 9 & 11, 2023
Average Brix	23.6°
Average pH	3.45
Average Acidity	5.3 g/L

WINE DATA

Composition	100% GRENACHE
pH	3.38
Total Acidity	5.5 g/L
Residual Sugar	0.0 g/L
Alcohol	13.5%
Bottling Date	FEBRUARY 16, 2024
Release	SPRING 2024
Case Production	1,400