

# L'Ecole

No 41

## 2023 Frenchtown - Sauvignon Blanc Columbia Valley

### WINEMAKER COMMENT

Frenchtown, Walla Walla Valley's first settlement, was founded by French Canadians in the early 1800s. A thriving viticulture and winemaking community was established in the Valley in the 1860s. Our Frenchtown wine salutes these pioneers. This inaugural bottling of Sauvignon Blanc showcases the best of this variety as it expresses itself in Washington State.

### VINTAGE

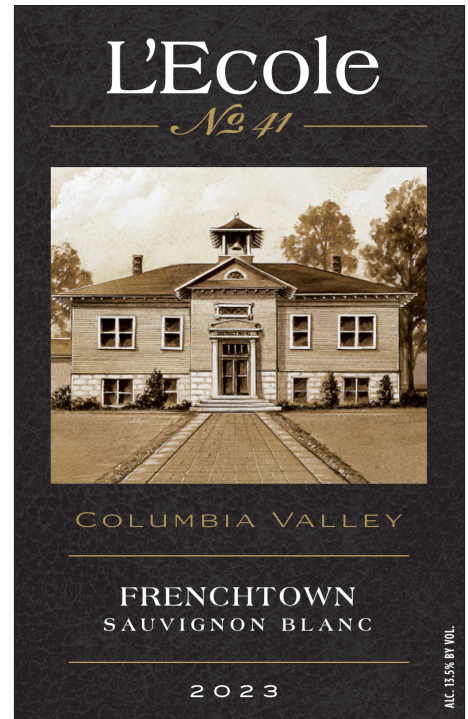
- A cool spring followed by a warm and dry summer set the stage for a manageable growing season. Heat in August was followed by cooler September temperatures, which led to suppressed yields but resulted in high-quality, abundant fruit expression, and a vintage characterized by remarkable concentration 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 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 with measures taken to retain fruit aromatics.
- Juice was settled overnight and racked to neutral French oak barrels, for a slow, cool primary fermentation.
- Wines were racked clean into a stainless-steel tank for the last months of aging.
- Before bottling, the wine underwent gentle fining and filtering.

### TASTING NOTES

*This vibrant Sauvignon Blanc displays expressive aromas of white peach, apricot, and kiwi accented by hints of key lime and lemon zest. The palate unfolds with lively flavors of stone fruit, green apple, and orange blossom entwined with an underlying hint of chalky minerality. Energetic acidity is balanced by a silky texture that culminates in a refreshingly bright, mouthwatering finish.*



### WINE DATA

Composition	93% Sauvignon Blanc, 7% Semillon
pH	3.21
Total Acidity	7.6 g/L
Alcohol	13.5%
Bottling Dates	MAY 6, 2024
Release	SPRING 2024
Case Production	350