

L'Ecole

Nº 41

2023 Luminesce, Estate Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

Luminesce is our white Bordeaux blend, perfectly balanced by the rich fruit profile of Semillon and the crisp, floral, and mineral notes of the Sauvignon Blanc. This is a unique wine for L'Ecole since it's produced exclusively with fruit from our Estate Seven Hills vineyard.

SEVEN HILLS VINEYARD

L'Ecole Nº 41 is a partner in the 170-acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral-rich soils. Originally planted in 1981, this Certified Sustainable and Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

VINTAGE

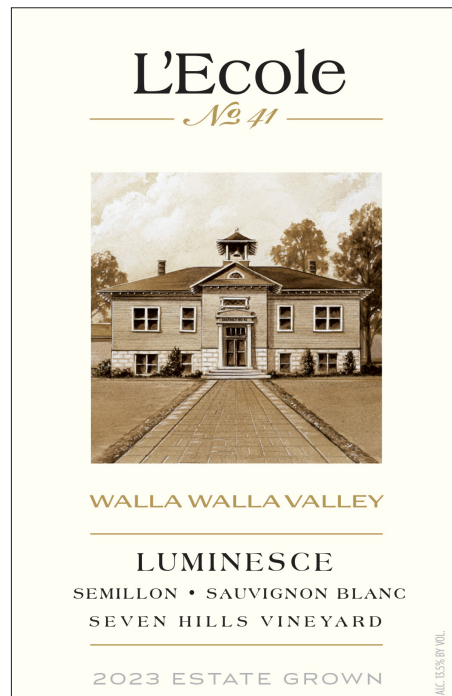
- A cool spring followed by a warm and dry summer set the stage for a manageable growing season. Heat in August was followed by cooler September temperatures, which led to suppressed yields but resulted in high-quality, abundant fruit expression, and a vintage characterized by remarkable concentration 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 French oak barrels, 18% new, for a slow, cool primary fermentation. The wine did not undergo secondary malolactic fermentation.
- Sur lie aging for six months with bi-weekly lees stirring contributed weight and complexity. Before bottling, the wine underwent gentle fining and filtering.

TASTING NOTES

Bright and mouth-filling, our Estate Luminesce displays expressive aromas of peach, cantaloupe, citrus blossom, and key lime with a subtle tease of white pepper spiciness. On the palate, flavors of fresh peach mingle with exotic jasmine and minerality, building to a fresh, persistent finish.



HARVEST DATA

Harvest Dates	August 29 – September 12, 2023
---------------	-----------------------------------

Average Brix	23.2°
--------------	-------

Average pH	3.35
------------	------

Average Acidity	6.4 g/L
-----------------	---------

WINE DATA

Composition	60% SEMILLON, 40% SAUVIGNON BLANC
-------------	--------------------------------------

pH	3.20
----	------

Total Acidity	6.4 g/L
---------------	---------

Alcohol	13.5%
---------	-------

Bottling Date	MAY 6, 2024
---------------	-------------

Release	SUMMER 2024
---------	-------------

Case Production	1,250
-----------------	-------