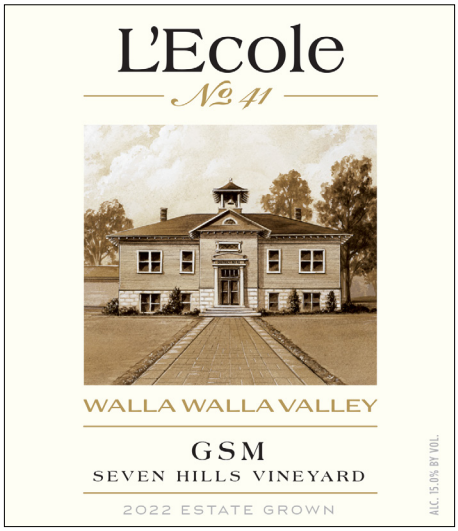
L'Ecole
№ 41

2022 GSM, Estate Seven Hills Vineyard
Walla Walla Valley



WINEMAKER COMMENT
Sourced from our Estate Seven Hills Vineyard, each varietal in this elegant winery-exclusive blend brings unique nuances: beautiful red fruit and floral notes from the Grenache, inviting dark fruit and savory flavors from the Syrah, while the generous portion of beguiling Mourvèdre adds spice and peppery notes. Amazingly versatile, this aromatically complex wine is a wonderful fit for a range of cuisines.

SEVEN HILLS VINEYARD
L'Ecole № 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. One of the most renowned vineyards of Walla Walla, Seven Hills is Certified Sustainable and Salmon Safe and was recognized as one of the Ten Great Vineyards of the World by Wine & Spirits Magazine.

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 varietals in late March/early April. Bud break for later varietals 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.
- Each lot was hand-harvested ripe and gently crushed into 1.5-ton stainless steel fermenters.
- The fruit was gently handled throughout the winemaking process using hand punch downs and gravity-assisted movements.
- The wine was cleanly racked to French oak barrels, mostly neutral, with one racking over 18 months. This wine was gently filtered prior to bottling.

HARVEST DATA

Harvest Dates	SEPTEMBER 27-OCTOBER 21, 2022
Average Brix	25.9°
Average pH	3.36
Average Acidity	5.7 g/L

WINE DATA

Composition	50% SYRAH, 25% GRENACHE, 25% MOURVÈDRE
pH	3.82
Total Acidity	5.7 g/L
Alcohol	15.0%
Bottling Dates	MARCH 1, 2024
Release	SPRING 2025
Case Production	320

TASTING NOTES
This remarkably aromatic Rhône blend bursts with bramble fruit, especially boysenberry, mingling with maple bacon, garrigue, and hints of Castelvetrano olives. In the mouth, flavors of dark fruit, white pepper, spice, and a subtle salinity build upon an elegant and supple structure. The wine finishes with finesse, as fine tannins seamlessly integrate with a vibrant freshness.

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