L'Ecole
№ 41

2024 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 № 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

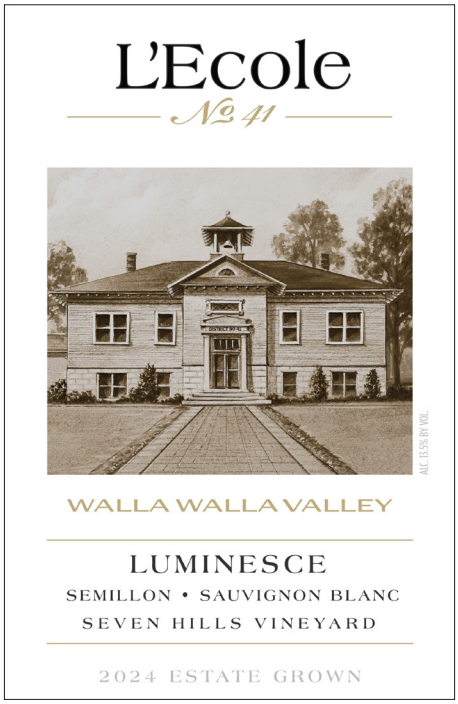
- The 2024 growing season was healthy and moderately warm, allowing vines to recover from winter cold better than expected, resulting in normal yields in most locations. A warm spring and hot summer were followed by nearly perfect harvest weather, with temperatures cooling as harvest began. The prolonged hang time led to exceptional fruit quality, with wonderful balance, crisp acidity, and robust fruit expression.
- A mid-January freeze event brought sub-zero temperatures for an extended number of days. With no inversion, higher elevation sites showed a surprising level of bud damage. Most growers pruned to leave extra buds.
- The warm, dry spring helped resilient vines rebound, pushing more buds than expected. Additional pruning and aggressive shoot thinning were necessary. A slightly cooler May extended the period from bud break to bloom. Near-perfect weather during bloom set a healthy crop, though some sites exposed to lower temperatures had reduced yields.
- Summer was dry and hot, with two weeks over 100°F. Veraison was delayed due to excess heat shutting vines down. Congested canopies required increased leaf-pulling to avoid shading.
- Cool September evenings allowed for great hang time, with a steady and even harvest pace. There was no fall frost.The quality is outstanding, with ideal balance, color extraction, fruitfulness, higher acidity, and overall 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, 15% new, for a slow, cool primary fermentation. The wine did not undergo secondary malolactic fermentation.
- Sur lie aging for seven months with bi-weekly lees stirring contributed weight and complexity. Before bottling, the wine underwent gentle fining and filtering.

TASTING NOTES

Our Estate Luminesce opens with enticing aromas of cantaloupe, Anjou pear, lime blossom, and delicate white flowers, accented by a subtle hint of white pepper spice. The flavor profile unfolds with layers of fresh melon, exotic jasmine, and galangal, supported by a sleek thread of wet stone minerality. The finish is crisp, lingering, and refreshingly persistent.



HARVEST DATA

Harvest Dates	SEPTEMBER 11 & 16, 2024
Average Brix	23.1°
Average pH	3.24
Average Acidity	7.3 g/L

WINE DATA

Composition	60% SEMILLON, 40% SAUVIGNON BLANC
pH	3.22
Total Acidity	7.5 g/L
Alcohol	13.5%
Bottling Date	APRIL 15, 2025
Release	FALL 2025
Case Production	1,450