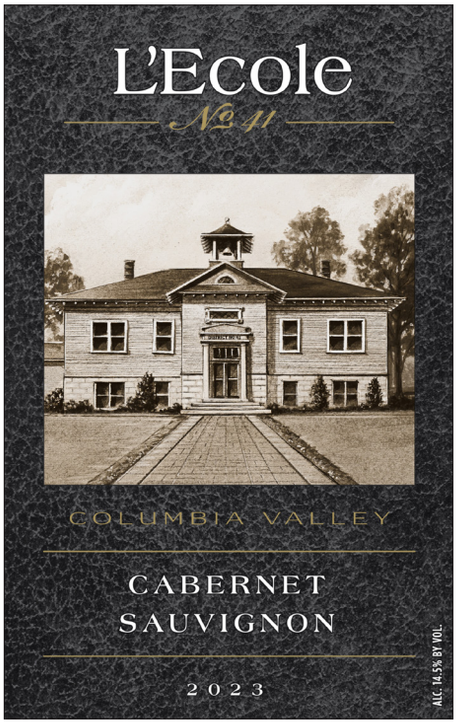
L'Ecole
№ 41

2023 Cabernet Sauvignon
Columbia Valley



WINEMAKER COMMENT

For over 40 years, L'Ecole has built long-term partnerships with the oldest and most proven vineyards, providing access to some of the best fruit in the Columbia Valley. With an average vine age of more than 20 years, this wine shows a classic Cabernet Sauvignon profile of firm structure, integrated tannins, and dark expressive fruit.

KEY VINEYARDS

Bacchus, Coyote Canyon, Alder Ridge, Summit View, Eritage, Candy Mountain, Rosebud, Estate Seven Hills, McKinley Springs, Yellow Jacket, Stillwater Creek, Pepper Bridge

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.
- Each lot was hand harvested at ideal ripeness and gently crushed into 1.5 and 5-ton stainless-steel fermenters.
- Gentle handling of the fruit through hand punch downs and gravity assisted movements were utilized throughout the entire winemaking process.
- The wine was cleanly racked to a carefully selected blend of oak barrels, 30% new, and barrel-aged for 22 months.

TASTING NOTES

Showcasing a classic Cabernet profile, this highly expressive wine offers generous aromas of dark cherry, black currant, and framboise layered accented with baking chocolate and pencil shavings. Green peppercorn and subtle rose tones add lift and aromatic finesse. The palate is rich and layered, unfolding blackberry and graphite flavors wrapped in refined, dusty tannins that lead to an enduring, polished finish.

HARVEST DATA

Harvest Dates	SEPTEMBER 23 - OCTOBER 16, 2023
Average Brix	24.5°
Average pH	3.44
Average Acidity	5.3 g/L

WINE DATA

Composition	100% CABERNET SAUVIGNON
pH	3.67
Total Acidity	6.1 g/L
Alcohol	14.5%
Bottling Date	JUNE 16 - 19, 2025
Release Date	SPRING 2026
Case Production	5,600

PO BOX 111 ▪ LOWDEN, WASHINGTON 99360 ▪ (509) 525.0940

LECOLE.COM