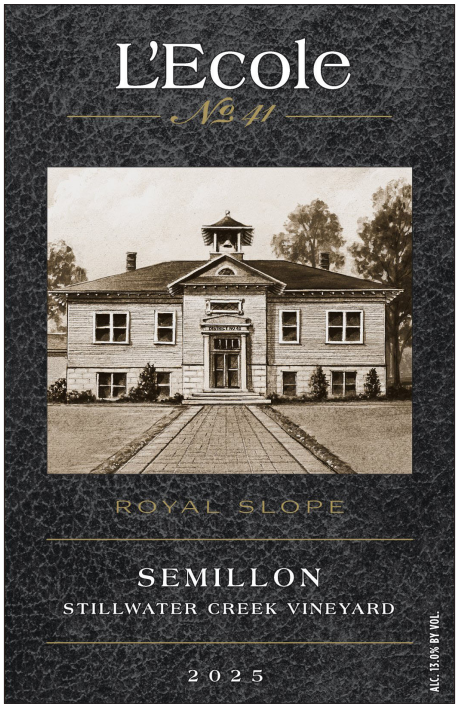
L'Ecole
№ 41

2025 Semillon, Stillwater Creek Vineyard
Royal Slope



WINEMAKER COMMENT
On a high-elevation site in the Royal Slope, Stillwater Creek Vineyard is meticulously managed and serves as the source of this elegant 100% Semillon.

VINEYARD
Stillwater Creek, Royal Slope AVA

VINTAGE
- A mild winter and warm spring created ideal conditions, with bud break, bloom, and veraison slightly ahead of average.
- Summer was warm and dry with good fruit set and cluster development; about a dozen days topped 100°F, but no major heat spikes which helped to prevent sunburn and shrivel.
- Seasonal rainfall was low, minimizing disease pressure; insect activity remained manageable.
- Harvest began in late August for warm sites, accelerated through September, and slowed with a cooler October, allowing extended hang time for Cabernet Sauvignon. Yields were average to slightly down in some vineyards.
- The 2025 vintage delivered exceptional fruit quality. Whites show early-developed tropical and floral aromatics, picked slightly early to preserve freshness and bright acidity.

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, using techniques to retain fruit aromatics.
- Juice was settled overnight, then racked to French oak, 13% new, or a long, cool fermentation. After primary fermentation, bi-weekly lees stirring enhanced weight and complexity, with half the barrels undergoing malolactic fermentation.
- Individual barrels for the blend were tasted and chosen based on their varietal characteristics. Before bottling, the wine underwent gentle fining and filtering.

TASTING NOTES
This brilliant single-vineyard Semillon offers perfumy aromas of yellow apple, lemon meringue, kiwi accented by nuances of lanolin, white flowers, and ginger. The palate reaffirms its complexity with a broad, flavorful array of green fig and lemon zest, carrying through to a viscous and fresh, succulent finish.

HARVEST DATA

Harvest Dates	SEPTEMBER 17 & OCTOBER 2, 2025

WINE DATA

Composition	100% SEMILLON
pH	3.02
Total Acidity	7.5 g/L
Alcohol	13.0%
Bottling Date	APRIL 6, 2026
Release	FALL 2026
Case Production	540

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

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