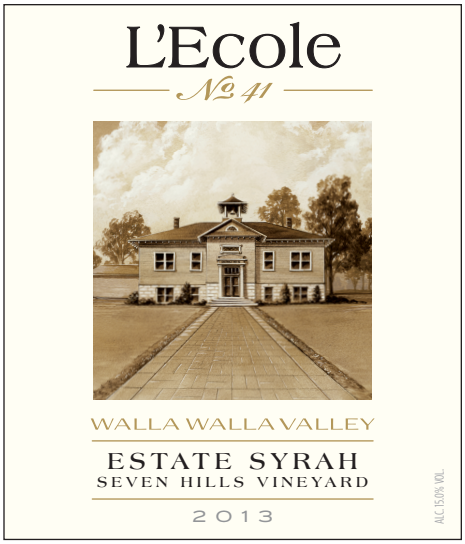
L'Ecole
№ 41

2013 Estate Syrah – Seven Hills Vineyard
Walla Walla Valley



WINEMAKER COMMENT
Washington State's climate and soil is ideally suited to maximize the varietal characteristics of Syrah. Crafted from some of the earliest Walla Walla Valley plantings, our Estate Syrah manifests old world attributes of earth, spice and game in combination with the new world profile of bold, expressive and concentrated fruit.

SEVEN HILLS VINEYARD
L'Ecole Nº 41 is a partner in the 230 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 Certified Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine.*

VINTAGE
- The 2013 vintage was one of the warmest vintages for Washington, rivaling 2003 and 1998, with slightly lower yields due to smaller berry size.
- Bud break occurred in mid-April followed by bloom in early June, both about one week ahead of normal. Fruit set was generally good. Canopies were a little larger due to spring rains.
- Continued heat in July kept berry size small, with thicker skins, denser structure, with highly colored and flavorful wines. Harvest started in early September on the warmer sites.
- A dramatic change in weather mid-September shifted to cool yet dry conditions through the rest of harvest, slowing down Brix accumulation and providing ideal hang-time for structure and flavor development.

WINEMAKING
- 30 years of meticulous vineyard management and winemaking experience are fundamental to the quality of our wines and reputation for excellence. We are engaged in growing and making 100% of our wines.
- Each block was hand harvested. About 20% fermented whole cluster on stems while the remaining was gently crushed into 1.5 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 100% small oak barrels, 40% new, with four rackings over 18 months.

TASTING NOTES
This beautifully balanced Estate Syrah marries savory aromas of bacon fat and black pepper with floral notes of violet. The rich mid-palate shows flavors of dark plum and dense blackberry that give way to a concentrated and unrelenting earthy, mineral finish.

HARVEST DATA

Harvest Dates	SEPTEMBER 16-17, 2013
Average tons/acre	3.1
Average Brix	26.4°
Average pH	3.57
Average Acidity	6.4 g/L

WINE DATA

Composition	100% SYRAH
pH	3.82
Total Acidity	6.6 g/L
Alcohol	15.0%
Bottling Date	FEBRUARY 24, 2015
Release Date	MARCH 2016
Case Production	1,040

PO Box 111 ▪ Lowden, Washington 99360 ▪ 509.525-0940

www.lecole.com