

L'Ecole

No 41

2015 Semillon Columbia Valley

WINEMAKER COMMENT

Few Semillons show their richness and complexity as those produced in Washington State. Our cool harvest nights help to ensure crisp natural acidity, making this a wonderful food pairing wine.

VINEYARDS

31% Klipsun, 24% Stillwater Creek, 22% Rosebud, 19% Desert Wind, 4% Seven Hills

VINTAGE

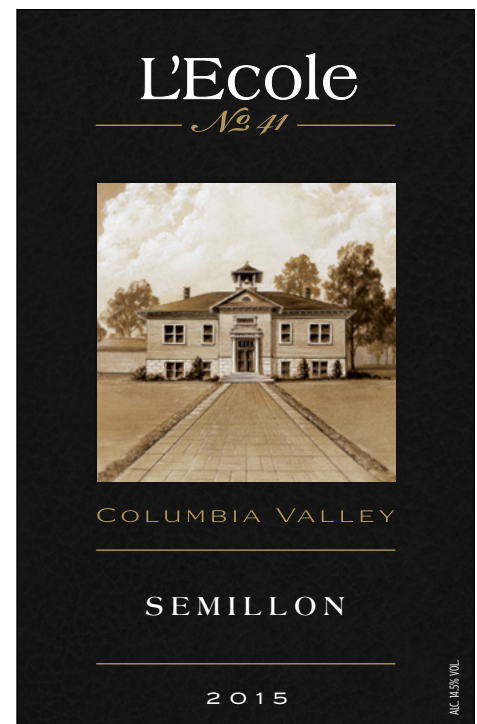
- The 2015 vintage in Washington is now the warmest vintage on record, exceeding the already warm 2013 and 2014 vintages.
- Bud break was two or three weeks early (end of March to first of April). That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- An unusual number of excessive heat days in July (over 95 F) resulted in some vine shut down and early exposure to sunburn. Proper irrigation and canopy management were critical to ensure vine health and quality fruit health during the unusually hot July.
- Vines adapted to the three year warm cycle, delivering the earliest harvest on record with lower yields due to smaller berries, higher sugars and lower acids, yet deeply colored structured reds with exciting potential.

WINEMAKING

- Over 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.
- The grapes were harvested in the cool early morning hours and promptly delivered to the winery for immediate pressing. The fruit was whole-cluster pressed to tank and allowed to settle.
- The juice was then racked off the solids into neutral tight-grained French oak, then barrel fermented and aged for 5 months.

TASTING NOTES

Rich with vibrant fruit and balanced acidity, this wine shows pretty orange blossom, apple and melon aromas, with layers of lemon custard, fresh apricot and honeysuckle flavors expanding on a balanced finish.



HARVEST DATA

Harvest Dates	AUGUST 17 2015 – OCTOBER 1, 2015
Average Brix	24.8°
Average pH	3.30
Average Acidity	6.7 g/L

WINE DATA

Composition	84% SEMILLON, 16% SAUVIGNON BLANC
pH	3.31
Total Acidity	6.2 g/L
Alcohol	14.5%
Bottling Date	MAY 26-31, 2016
Release Date	SEPTEMBER 1, 2016
Case Production	5,350