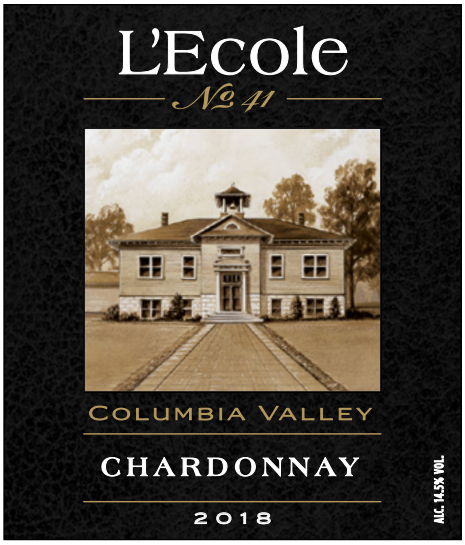
L'Ecole
№ 41

2018 Chardonnay
Columbia Valley



WINEMAKER COMMENT
Some of the best Chardonnays in Washington State are grown in the slightly cooler growing conditions of the Yakima Valley and in the northern latitudes of the Columbia Valley. The Schmitt and Oasis Vineyards (Yakima Valley) provide nice tropical fruit while Evergreen Vineyard (latitude 47 on the Columbia River) contributes crisp acidity and minerality.

VINEYARDS
Schmitt, Evergreen, Oasis, Stillwater Creek

VINTAGE
- Perfect dry harvest weather extended hang-time resulting in rich color and vibrant fruit flavors, another great vintage for Washington State.
- A late bud-break in mid-April was followed by a warm May with rapid canopy growth. A quick, even bloom set a uniform and healthy crop. A cool June contributed to healthy berry growth.
- July and early August were warm, with occasional heat spikes. Canopies were managed to avoid sunburn and irrigation was micromanaged. Intense cluster thinning was required to control yields.
- Veraison tracked 2017 in Walla Walla and was slightly ahead in other regions of the state. A brief rainfall shifted early September into cooler weather leading to two months of near perfect weather conditions for final fruit maturity.
- Higher sugars were balanced against higher acid levels and wonderfully intense color and tannin extraction, big fruit flavors, and overall balanced structure. Another strong Washington vintage.

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 Chardonnay was 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 of the solids into mostly second and third year tight-grained French oak barrels.
- The wine was aged sur lie and stirred for six months resulting in a rich mouth feel and a creamy, full finish.

TASTING NOTES
This classic Chardonnay offers an inviting mix of baked apple, Asian pear, and stone. With lemon oil and brioche on the mid-palate, this wine lively builds to a long mineral finish.

HARVEST DATA

Harvest Dates	SEPTEMBER 24 – OCTOBER 13, 2018
Average Brix	23.7°
Average pH	3.35
Average Acidity	7.4 g/L

WINE DATA

Composition	100% CHARDONNAY
pH	3.69
Total Acidity	5.6 g/L
Alcohol	14.5%
Bottling Date	MAY 20-22, 2019
Release Date	NOVEMBER 2019
Case Production	4,530

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