

L'Ecole

No 41

2016 Cabernet Sauvignon Walla Walla Valley

WINEMAKER COMMENT

This wine is a blend of six prestigious vineyard sites representing four unique soil types in the Walla Walla Valley, 50% of which are L'Ecole's Estate vineyards. Its old-world structure, dense dark fruit flavors and elegant tannins exemplify the best of Walla Walla.

VINEYARDS

This Cabernet Sauvignon reflects the diversity of terroir in the Walla Walla Valley from vineyards planted in:

Fractured basalt – Estate Ferguson

Ice-age flood silts – Pepper Bridge

Wind-blown loess – Estate Seven Hills, Loess & Summit View

The Rocks – Stone Valley

VINTAGE

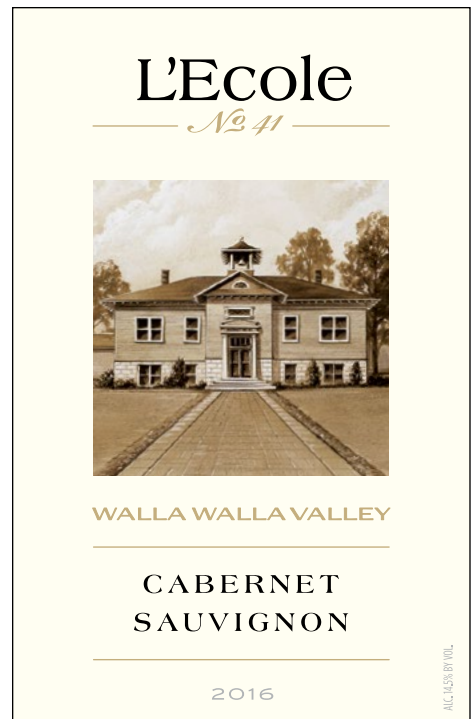
- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- Moderate June weather was ideal for bloom and fruit set.
- July temperatures were lower than normal, allowing for healthy berry and cluster growth.
- Continued mild weather through August and September stretched the growing season allowing the fruit to ripen gradually and evenly, with lower sugars and higher acidity.
- The longer hang-time produced fantastic balance of flavor and structure in both the white and red varieties.

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.
- Each lot was hand harvested ripe and 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 French oak barrels, 40% new, with five rackings over 22 months.

TASTING NOTES

With an elegant, old world structure, this sophisticated Cabernet shows savory herbal aromas, lavender, and cocoa. A robust core of blueberry and plum with notes of black currant and cigar box are framed with polished tannins on a rich, harmonious finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 20 – OCTOBER 8, 2016
Average tons/acre	3.0
Average Brix	25.7°
Average pH	3.27
Average Acidity	6.6 g/L

WINE DATA

Composition	100% CABERNET SAUVIGNON
pH	3.76
Total Acidity	6.7 g/L
Alcohol	14.5%
Bottling Date	JULY 13, 2018
Release Date	SEPTEMBER 2019
Case Production	1,990