

L'Ecole

No. 41

2020 Semillon Columbia Valley

WINEMAKER COMMENT

Few Semillons show as much richness and complexity as those produced in the distinctive soils of Eastern Washington State. Our cool nights during the growing season and harvest period help to ensure crisp natural acidity and expressive aromatics, making this a wonderful food pairing wine.

VINEYARDS

Stillwater Creek, Klipsun, Lodmell, Rosebud, Estate Seven Hills.

VINTAGE

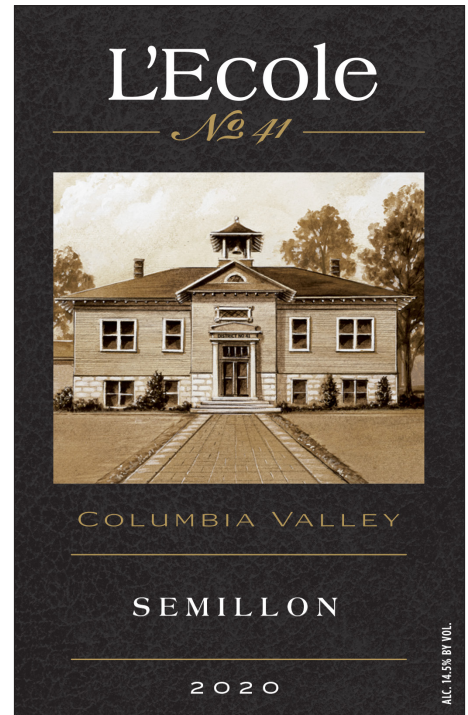
- An easy, mild growing season combined with low yields and a prolonged harvest resulted in wines with wonderful balance, color, and vibrant fruit.
- A normal but quick mid-April bud break was followed by warm spring weather. Freeze events in late 2019 lowered bud fertility, combined with rain and wind during June bloom, which resulted in unusually low yields.
- Heat accumulation tracked the long-term average with veraison on-time in early August.
- Harvest had just started when smoke from CA/OR wildfires first blew west into the Pacific Ocean then swept eastward into the Columbia River basin and was present from the second week of September for eight days. The stage of fruit maturity, exposure timing, and the nature of this (older) smoke resulted in a minor, negligible impact. However, diffused sunlight and cooler temperatures stalled fruit maturation, extending harvest timing into October.
- The long growing season combined with low yields resulted in wonderful balance, length, and aromatics in the white wines.

WINEMAKING

- Over 35 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 early morning hours, promptly delivered to the winery for whole-cluster pressing, with measures were taking to retain fruit aromatics.
- Juice was settled overnight and racked to mostly neutral French oak barrels for a cool fermentation; subsequent malolactic fermentation and period lees stirring contributed weight and complexity to the wine.
- Before bottling, the wine underwent gentle fining and filtering.

TASTING NOTES

Refreshing and richly textured, this expressive Semillon shows vibrant kiwi, honeysuckle, and melon notes set against a spicy, citrus peel character. On the palate, it is supple and flavorful, replete with flavors of quince, fig, and stone fruit, persisting to a balanced, succulent finish.



HARVEST DATA

Harvest Dates	AUGUST 21 - OCTOBER 7, 2020
Average Brix	24.0°
Average pH	3.45
Average Acidity	5.3 g/L

WINE DATA

Composition	82% SEMILLON, 18% SAUVIGNON BLANC
pH	3.33
Total Acidity	6.2 g/L
Alcohol	14.5%
Bottling Date	MAY 17 & 19, 2021
Release Date	AUGUST 2021
Case Production	2,950