

L'Ecole

N^o 41

2022 Chenin Blanc Old Vines Yakima Valley

WINEMAKER COMMENT

L'Ecole N^o 41 has produced this old vine, crisp, and aromatic Vouvray-style Chenin Blanc since 1987.

VINEYARDS

Willard Farms, Yakima Valley, planted 1979

Upland Vineyard, Snipes Mountain, Yakima Valley, planted 1979

Phil Church, Yakima Valley, planted in 1979

VINTAGE

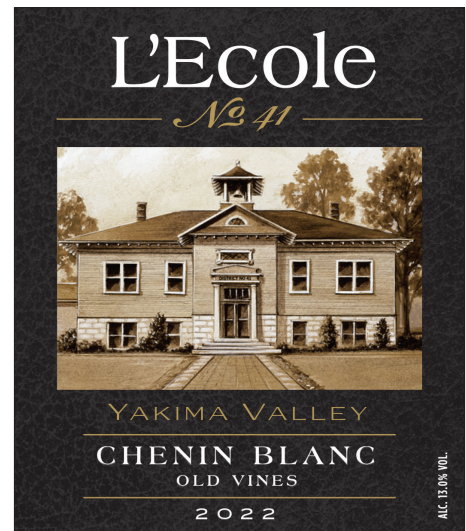
- A cooler-than-average growing season resulted in a late harvest with above-average yields and outstanding wine quality with higher natural acidity, lower sugars, wonderful balance, and a beautiful expression of fruit.
- A warm winter finish resulted in a bud break for early varieties in late March/early April. Bud break for later varieties was delayed due to a cold and snowy April which kept wind machines running followed by a cool and wet May. The weather cooperated at bloom, and we experienced an excellent fruit set with bloom two weeks later than normal.
- July and August were hot with large canopy growth from spring moisture. Mildew pressure was high and caused some problems in isolated vineyards. High heat shut canopies down and prevented excessive berry growth.
- Veraison was two weeks later than normal. A warmer fall with cool nights created perfect late-season ripening conditions, with the majority of harvest occurring in October.
- Long hang time contributed to ideal fruit balance and flavors that developed in advance of sugars, creating an expectation of wonderful 2022 vintage wines. Despite challenges that arose during the growing season, the dice rolled in our favor at each turn.

WINEMAKING

- 40 years of meticulous vineyard management and winemaking experience are the foundation of our quality and reputation for excellence.
- The grapes were harvested in the cool morning hours and promptly delivered to the winery and gently pressed in the absence of oxygen.
- The juice was settled, then transferred to ferment at cool temperatures in stainless steel tank. This wine underwent a partial malolactic fermentation (30%) to soften the texture of the wine.
- The wine was cold stabilized and filtered prior to bottling.

TASTING NOTES

With distinctive aromatics of white floral, Meyer lemon, green apple, and wet stone, this dry Chenin is vivid and lively. In the mouth, flavors burst forward with Anjou pear, magnolia, lime, and citrus custard, offset by a remarkable note of salinity. The wine is snappy and interesting, carrying through to a flavorful and vibrant mouth-watering finish.



HARVEST DATA

Harvest Dates	OCTOBER 15 - NOVEMBER 2, 2022
Average Brix	22.2°
Average pH	3.25
Average Acidity	8.7 g/L

WINE DATA

Composition	100% CHENIN BLANC
pH	3.54
Total Acidity	7.0 g/L
Residual Sugar	0.0 g/L
Alcohol	13.0%
Bottling Date	FEBRUARY 23-24, 2023
Release Date	SPRING 2023
Case Production	5,300