

L'Ecole

No. 41

2022 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, Rosebud, Lodmell, Klipsun, XL, Oasis, Estate Seven Hills

VINTAGE

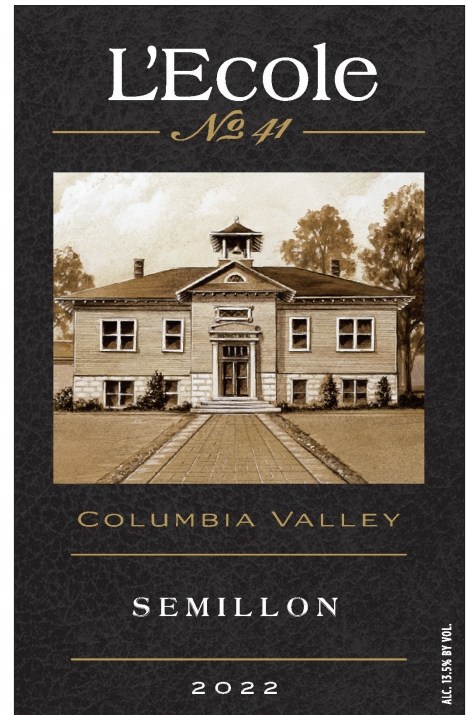
- A cooler-than-average growing season resulted in a late harvest with above-average yields and outstanding wine quality with higher natural acidity, lower sugars, wonderful balance, and a beautiful expression of fruit.
- A warm winter finish resulted in a bud break for early varieties in late March/early 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 early morning hours and promptly delivered to the winery for whole cluster pressing, with measures taken to retain fruit aromatics.
- Juice was settled overnight and racked to French oak barrels, mostly neutral, for a slow, cool fermentation. The wine underwent 50% malolactic fermentation and periodical lees stirring to contribute to the weight and complexity of the wine.
- Before bottling, the wine underwent gentle fining and filtering.

TASTING NOTES

Refreshing and richly textured, this expressive Semillon shows vibrant melon, peach, Granny Smith apple, and fragrant honeysuckle set against a ginger and key lime character. On the palate, it is supple and energetic, replete with pear and stone fruit flavors, persisting to a balanced, crisp finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 9 - OCTOBER 26, 2022
Average Brix	22.4°
Average pH	3.30
Average Acidity	6.0 g/L

WINE DATA

Composition	82% SEMILLON, 18% SAUVIGNON BLANC
pH	3.22
Total Acidity	6.4 g/L
Alcohol	13.5%
Bottling Date	MAY 9 - 11, 2023
Release	SUMMER 2023
Case Production	5,500