

L'Ecole

N^o 41

2012 Red Wine Columbia Valley

WINEMAKER COMMENT

L'Ecole is "old school" in our winemaking traditions. We are engaged in growing and making 100% of our wines. With the highest quality in mind, this Red Wine blend offers exceptional value for its price.

VINEYARDS

This wine is a blend of select Columbia Valley vineyards, including press fractions from each of our Columbia Valley and Walla Walla Valley vineyard lots.

VINTAGE

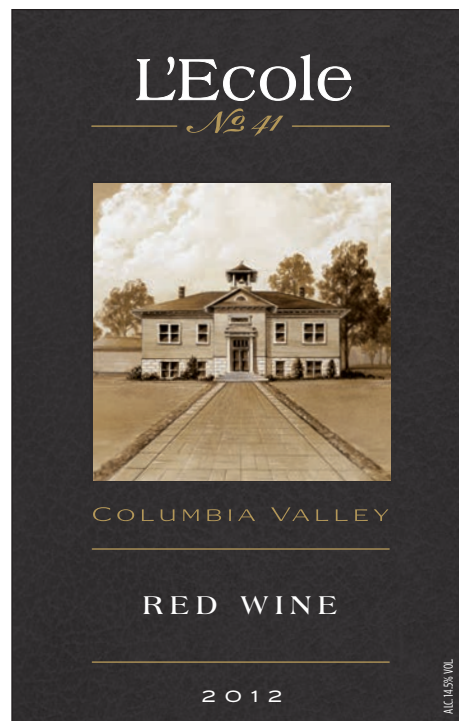
- The 2012 vintage will enter the record books as one of the largest in Washington State given near normal yields and an increase in new acreage coming on line. Quality is exceptionally high with the ideal finishing weather during September and October.
- A relatively mild winter set the stage for a nice rebound from the lighter crops of the 2010 and 2011 cooler vintages. A slightly wetter May and June produced healthy canopy growth, but the unsettled weather during bloom resulted in some shatter.
- July and August were warm and dry, with one hot spell in July and two unusual hail storms that caused some limited damage in isolated vineyard sites.
- Warm, sunny days with cool nights during September brought near perfect ripening weather. Harvest started about mid-September and finished the third week of October, with excellent color development and balance of acidity and structure.

WINEMAKING

- Over 30 years of meticulous vineyard management and winemaking experience are fundamental to the quality of our wines and reputation for excellence.
- This red table wine is a blend of the wines produced by L'Ecole N^o 41 not utilized in our premium blends and typically includes the press fraction from each of our vineyard lots.
- The wine was aged 9 months in primarily neutral French and American oak barrels.

TASTING NOTES

L'Ecole's respected Red Wine shows aromas of fresh plum, black cherry and spice. The generous dark fruit flavors and concentrated structure of this great food wine will have you reaching for a second glass.



WINE DATA

Composition

79% BORDEAUX	21% RHONE
54% Merlot	12% Syrah
17% Cabernet Sauvignon	5% Mourvèdre
4% Malbec	4% Grenache
4% Cabernet Franc	

pH 3.74

Total Acidity 5.9 g/L

Alcohol 14.5%

Bottling Date JULY 8-10, 2013

Release Date FEBRUARY 2014

Case Production 4,800