

# L'Ecole

No 41

## 2013 Red Wine • Candy Mountain Vineyard Columbia Valley

### CANDY MOUNTAIN VINEYARD

Adjacent to Red Mountain, Candy Mountain is south-facing with a gentle, 5% slope. The soil is almost all blow sand, typical for this area. The dry growing conditions and high heat units produce wines similar in style to Red Mountain, rich in extraction with ripe fruit flavors and robust tannins. Candy Mountain Vineyard, planted in 1998, is owned by Premier Partners and managed by Tom Waliser.

### VINTAGE

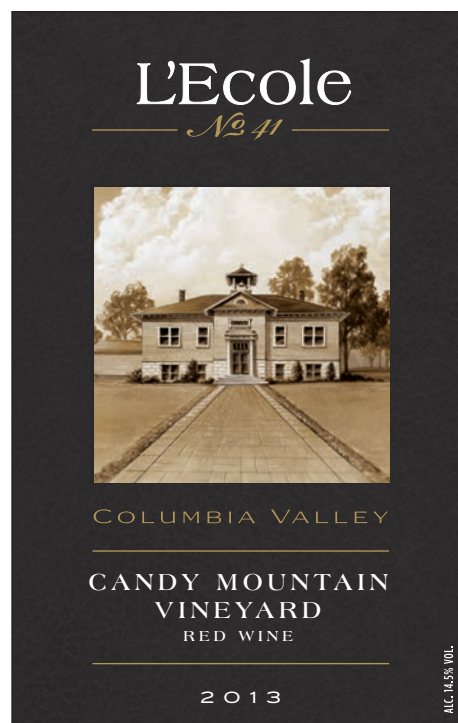
- The 2013 vintage was one of the warmest vintages for Washington, rivaling 2003 and 1998, with slightly lower yields due to smaller berry size.
- Bud break occurred in mid-April followed by bloom in early June, both about one week ahead of normal. Fruit set was generally good. Canopies were a little larger due to spring rains.
- Continued heat in July kept berry size small, with thicker skins, denser structure, with highly colored and flavorful wines. Harvest started in early September on the warmer sites.
- A dramatic change in weather mid-September shifted to cool yet dry conditions through the rest of harvest, slowing down Brix accumulation and providing ideal hang-time for structure and flavor development.

### WINEMAKING

- Nearly 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 block was hand harvested ripe at 2.5 tons per acre and gently crushed into 1 ½ ton open-topped stainless steel fermenters.
- Gentle handling of the fruit through hand punch downs and gravity assisted movements were utilized throughout the entire winemaking process.
- A two week maceration on the skins allowed us to build structure and backbone into this classic Bordeaux-blend.
- The wine was cleanly racked to 100% small French oak barrels, 35% new, with four rackings over 22 months.

### TASTING NOTES

*This Cabernet Sauvignon – Merlot blend made from favorite Candy Mountain Vineyard blocks, shows seductive nuances of spice, blackberry, coffee, German chocolate, and earth leading to a beautifully structured, lengthy finish.*



### HARVEST DATA

*Harvest Dates*  
MERLOT – SEPTEMBER 5, 2013  
CABERNET SAUVIGNON – SEPTEMBER 20, 2013

*Average tons/acre* 2.5

*Average Brix* 25.1°

*Average pH* 3.50

*Average Acidity* 4.0 g/L

### WINE DATA

*Composition* 60% CABERNET SAUVIGNON  
40% MERLOT

*pH* 3.49

*Total Acidity* 6.9 g/L

*Alcohol* 14.5%

*Bottling Date* JULY 17, 2015

*Release Date* AUGUST 2016

*Case Production* 250