

L'Ecole

No. 41

2016 Grenache Rosé – Alder Ridge Vineyard Horse Heaven Hills

WINEMAKER COMMENT

We have been working with Alder Ridge Vineyard Grenache for several years and it is an important component of our Columbia Valley Syrah. Our winemaking team harvested the fruit for this wine with the intention of making a brilliant, refreshing Rosé. It has become an exciting addition to our small lot, winery exclusive wines.

ALDER RIDGE VINEYARD

The beautiful Alder Ridge Vineyard is terraced into the steep south-facing, arid ridge overlooking the Columbia River on the southern edge of the Horse Heaven Hills.

VINTAGE

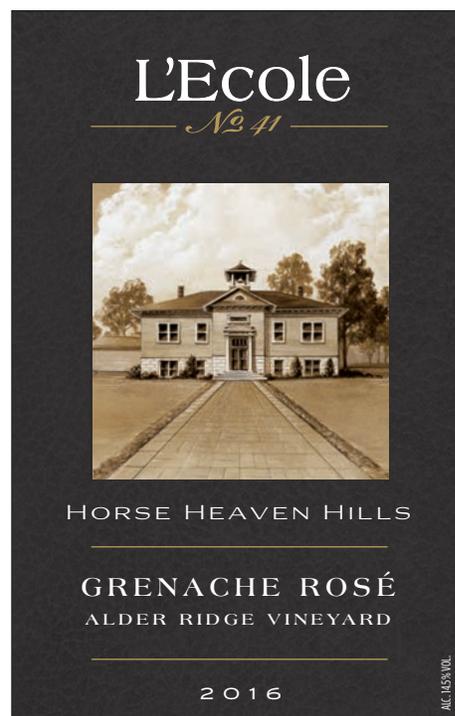
- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- While cool mid-June, weather was ideal for bloom and fruit set.
- July temperatures were lower than normal, allowing for healthy berry and cluster growth.
- Continued mild weather through August and September stretched the growing season allowing the fruit to ripen gradually and evenly, with lower sugars and higher acidity.
- The longer hang-time produced fantastic balance of flavor and structure in both the white and red varieties.

WINEMAKING

- Over 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.
- The grapes were hand harvested in the cool mornings hours and promptly delivered to the winery and gently pressed whole cluster.
- The juice was fermented at cool temperature in stainless steel tank.
- Malolactic fermentation was inhibited for a clean, fresh, crisp finish.
- The wine was cold stabilized and filtered prior to bottling.

TASTING NOTES

This fresh and crisp Grenache Rosé shows delicate floral aromatics of rose petal and orange blossom. Flavors of fresh tangerine, melon and fresh pomegranate enhance the lengthy, dryer style finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 16, 2016
Average Brix	25.1°
Average pH	3.33
Average Acidity	5.7 g/L

WINE DATA

Composition	100% GRENACHE
pH	3.06
Total Acidity	6.1 g/L
Residual Sugar	0.20%
Alcohol	14.5%
Bottling Date	FEBRUARY 2017
Release Date	APRIL 2017
Case Production	710