

# L'Ecole

N<sup>o</sup> 41

## 2016 Estate Luminesce – Seven Hills Vineyard Walla Walla Valley

### WINEMAKER COMMENT

Luminesce, our white Bordeaux blend, is anchored with Semillon at its core, providing lush tropical fruit and honeysuckle. The introduction of Sauvignon Blanc broadens the flavor and texture, elevating the crisp, floral and mineral side of the wine.

### SEVEN HILLS VINEYARD

L'Ecole N<sup>o</sup> 41 is a partner in the 230 acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral rich soils. Originally planted in 1981, this Certified Sustainable and Certified Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

### VINTAGE

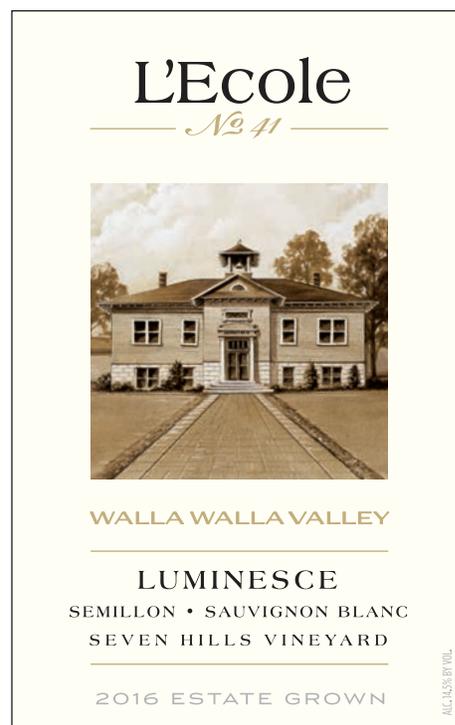
- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- While cool mid-June, weather was ideal for bloom and fruit set.
- July temperatures were lower 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 harvested in the cool, early morning hours and promptly delivered to the winery for immediate pressing. The fruit was whole-cluster pressed to tank and allowed to settle. The juice was racked to neutral French oak barrels where it completed a slow, steady primary fermentation.
- Specific barrels were selected for the final blend to achieve a limited 30% malolactic fermentation. The wine aged sur lie four months in tight-grained French oak barrels and then transferred to stainless steel tank for finishing.

### TASTING NOTES

*Rich and harmonious our estate Luminesce offers aromas and flavors of citrus honey, white peach and lemon tart which builds nicely to a lingering, slightly waxy finish of citrus-mineral-spice notes.*



### HARVEST DATA

Harvest Dates	AUGUST 30-31, 2016
Average Brix	25.0°
Average pH	3.25
Average Acidity	7.39 g/L

### WINE DATA

Composition	56% SEMILLON, 44% SAUVIGNON BLANC
pH	3.18
Total Acidity	6.7 g/L
Alcohol	14.5%
Bottling Date	MAY 31, 2017
Release Date	NOVEMBER 2017
Case Production	1,255