

L'ECOLE

N° 41

WALLA WALLA VALLEY

2008 Estate Cabernet Sauvignon · Seven Hills Vineyard Walla Walla Valley Appellation

- Released:** May 2011
- Variety:** 100% Old Block Cabernet Sauvignon
- Vineyard:** Seven Hills Vineyard
L'Ecole N° 41 is a partner in the 235 acre Seven Hills Vineyard, along with Pepper Bridge Winery and Leonetti Cellar.
- Comments** Our Old Block 1 Cabernet Sauvignon (planted 1989) from Seven Hills Vineyard plays a prominent blending role in our Estate Perigee. With mature vines, we had sufficient yield (3 tons per acre) in 2008 to do a small stand-alone specialty bottling of this older vine Cabernet Sauvignon. In its 20th leaf with the 2008 vintage, these older vines produce consistently rich, dense structure with more concentration and complexity.
- Harvest:** A slow, cool spring in 2008 slightly delayed bud break into early May. However, warm May weather set the stage for uniform bloom and fruit set. Summer heat units were normal and July ended without typical heat spikes. Windier conditions increased vine stress resulting in added efforts to manage canopy growth for balance. August veraison was smooth requiring very little green thinning. With near perfect fall conditions – sunny, warm, no rain – harvest commenced slightly later than normal for most varieties. Considered a cool year in general, we saw higher acidity levels with yields a little below average.
- Technical:** This Seven Hills Vineyard Estate Cabernet Sauvignon was harvested October 8th, 2008 at 25.5 Brix, 5.0 g/l total acidity, and 3.53 pH.
Bottled 188 cases July 8th, 2010; pH 3.81, acid 6.0 g/l, 14.5% alcohol by volume, <0.2% residual sugar
- Description:** Seven Hills Vineyard, planted in the wind blown loess of geologically young, mineral rich soils, is one of the Walla Walla Valley's most acclaimed vineyards. This Estate Cabernet Sauvignon shows its characteristic pretty cedar nose, with earthy, leather, forest floor aromas, concentrated dark fruit flavors laced with peppercorn, sundried tomatoes, and a gamey truffle note on a dusty, chalky tannic finish.
- Vinification:** This old block Cabernet Sauvignon was harvested at 3.0 tons per acre and crushed into two 5 ton fermenters. The must was inoculated with yeast and punched down by hand during fermentation to maximize fruit extraction. A three week extended maceration on the skins allowed us to build structure and backbone into this classic Cabernet Sauvignon. After pressing and settling, the wine was racked to 100% small oak barrels, with approximately 50% new tight-grained French oak from our best cooperages. The wine was barrel-aged 22 months with five rackings.