

# School *news*

News from **L'Ecole No 41**



Brandon Pyle

## Harvest Out-takes



Tim Getz (L) and Terry Sherrod (R)



Craig Viney

## L'Ecole Harvest Team "The Best Yet"

**Led by veteran winemaker Mike Sharon, our eight person harvest crew is clearly our best ever! The guys have fermented up a spectacular quality vintage, and not without challenges.** Our cool spring resulted in a late season kickoff with first fruit picked on September 11th. A mid-October frost and Halloween harvest on some of our cooler sites demanded fast action and one mad sprint that saw more than 60 tons from 7 vineyards all harvested in one day. Equipped with picking bins, fermenters, forklifts, tanks and barrels, the distinctive mark in higher quality comes from our team's quick, experienced attention to detail that keeps us in front of the curve. From yeast and nutrient selection, each lot is managed for fermentation temperature and hydrometer reading, with a focus on cap management for optimal flavor and phenolic extraction. The combined experience of this year's team has helped us micro-manage 90 different vineyard lots from 30 vineyard sites for a whopping 575 tons. This seven day per week 24/7 commitment to quality is what takes our wines to the next level. Our full time production staff of four was augmented by some exceptional help, all shown here on this page. Jeff Briggs spent this last spring working harvest at [Murray Street Vineyards](#) in Australia. In return, Murray Street's Craig Viney spent a month with us sharing invaluable insights and experiences. My role turns to the vineyards in the fall to monitor fruit maturity and bring in the fruit at its optimum state; all done in concert with each vineyard manager. During the course of the season, this means more than 1,000 samples are pulled and analyzed for Brix, acidity, pH, color extract and flavor development (and 10,000 miles on my car in six weeks!). Tired and exhausted, the L'Ecole harvest team's significant contribution is the tipping point for quality, making us one of the best wineries in Washington State!

*Marty*



Mike Sharon, Winemaker



Bill Mansker, Assistant Winemaker



Jeff Briggs, Assistant Winemaker



Joel Fitts, Cellar Master

**L'Ecole No 41**  
*Seasons Greetings!*



## Holiday Gift Giving

Lovers of wine on your shopping list will be thrilled to find a bottle of award winning L'Ecole N° 41 awaiting their glass. If you are thinking of sending a **gift of wine** to friends, family and business associates this holiday season, we are here to help. You will find many **gift packs** at [www.lecole.com](http://www.lecole.com) or create your own.

Not sure which of our wines is their favorite? Consider a **L'Ecole N° 41 Gift Card** and let them choose!

**Order wine by December 16th** for Christmas delivery via ground service to most parts of the U.S. Call for express shipping deadlines. Orders may be placed at [www.lecole.com](http://www.lecole.com), e-mail [jaime@lecole.com](mailto:jaime@lecole.com) or call Jaime at 509.525.0940.

## Early Bird Extra Credit

Place your order on our **website** before November 21 and a **\$10 shipping credit** will be included on the order. Enter **EARLY** in the Promocode Field during checkout to receive your credit. Want to order now, but ship later? No problem, just enter the desired approximate delivery date in the **Special Shipping Instructions Field** when placing your order at [www.lecole.com](http://www.lecole.com). \$50 order minimum.



## Wine Club Gift Memberships

With a Vins de L'Ecole **Wine Club Gift Membership**, your friends and family will thank you not just once, but **three times per year** as they enjoy the benefits of membership. Members receive three wine selections from L'Ecole each year (April, September, & November) along with order discounts, complimentary tasting at the winery, access to Wine Club Member Only Bottlings and invitations to special events. Give a **gift membership** today and tell us when you would like the first selection sent. See [www.lecole.com](http://www.lecole.com) for more information or call Jaime at 509.525.0940.

## Calendar of Events

### 2008

- Dec. 4 Winemakers' Fête, Marcus Whitman Hotel and Conference Center, Walla Walla  
[www.wallawallawine.com](http://www.wallawallawine.com)
- Dec. 5-7 Walla Walla Valley Holiday Barrel Tasting  
[www.wallawallawine.com](http://www.wallawallawine.com)

### 2009

- Jan. 29 Taste Washington Tokyo
- Feb. 2 Taste Walla Walla New York, NY  
[www.wallawallawine.com](http://www.wallawallawine.com)
- Feb. 20 Taste Washington Austin, TX  
[www.washingtonwine.org](http://www.washingtonwine.org)
- March 1 L'Ecole N° 41 Wine Club Event, Portland, OR  
Look for your invitation via email in early 2009
- March 2 Taste Walla Walla Portland, OR  
[www.wallawallawine.com](http://www.wallawallawine.com)
- March 7 Classic Wines Auction, Portland, OR  
[www.classicwinesauction.com](http://www.classicwinesauction.com)
- April 3 L'Ecole N° 41 Wine Club Event, Seattle area  
Look for your invitation via email in early 2009
- April 4, 5 Taste Washington Seattle, WA  
[www.washingtonwine.org](http://www.washingtonwine.org)
- April 17, 18 Taste Washington Denver, CO  
[www.washingtonwine.org](http://www.washingtonwine.org)
- May 1, 2, 3 Spring Release Weekend, Walla Walla  
[www.wallawallawine.com](http://www.wallawallawine.com)
- May 12-14 London Wine Fair
- June 5, 6 Vintage Walla Walla  
[www.wallawallawine.com](http://www.wallawallawine.com)

## Walla Walla Valley Barrel Tasting Weekend Open House

Friday • Saturday • Sunday  
December 5, 6 & 7 • 10am - 5pm

Come visit the Schoolhouse with its shimmering lights and festive greens and enjoy our **December wine releases**. Wines will be paired with exquisite cheeses along with our celebrated salmon mousse from Raphael's Restaurant of Pendleton, OR.

**Barrel taste in the cellar** and preview the 2007 vintages of Seven Hills Vineyard Estate Perigee and Pepper Bridge Vineyard Apogee.

Wine Club members are encouraged to visit Jaime at the **Wine Club Concierge Table** for a special holiday taste!

In the spirit of giving, fill L'Ecole N° 41 library shelves with children's books or make a donation to **benefit local school reading programs**. The winery will match your generous donation and we'll send you home with a L'Ecole N° 41 bookmark. Last year we donated over \$450. Thank you!



## 2006 Perigee & Apogee

Our staff recently tasted both of these wines and we were blown away! As these Walla Walla Valley vineyards continue to mature, we are seeing stunning results in the bottle. Rich aromatics and dark fruit and earthy flavors...you will not be disappointed.

### 2006 Seven Hills Vineyard Estate Perigee

56% Cabernet Sauvignon, 34% Merlot, 10% Cabernet Franc

**\$49.00** • 1,627 cases

Perigee exemplifies this vineyard's characteristic cedary, richly structured elegance. Polished with perfumed aromas of exotic spice, velvety blackberry and silky black cherry fruit, this wine has an earthy, chalky minerality which exudes power and grace on a spicy pepper finish.

### 2006 Pepper Bridge Vineyard Apogee

46% Cabernet Sauvignon, 42% Merlot, 8% Malbec, 4% Cabernet Franc

**\$49.00** • 1,748 cases

Boldy aromatic, Apogee has spicy aromas of cinnamon and nutmeg, earthy hints of sweet tobacco and leather, and smoky dark fruit packed with a chocolate, mint and cherry finish.

**Wine & Spirits**  
THE PRACTICAL GUIDE TO WINE

### **Winery of the Year & Hall of Fame**

We are once again delighted to be named Winery of Year by Wine & Spirits Magazine. In addition, they recognized us in their Hall of Fame as a consistently performing winery for seven consecutive years. This is an honor of which we are most proud! W&S editors featured our two top scoring **93 point** wines, 2005 Apogee and 2005 Perigee.



## New Wine Releases

### 2007 Fries Vineyard Semillon Wahluke Slope

100% Semillon  
**\$19.00** • 276 cases

This crisp, lively, aromatic gem shows multiple layering of fresh apple, pear and apricot fruit with spicy floral and honeysuckle aromas and hints of fresh fig and tangerine on a clean, zesty finish.



### 2006 Walla Walla Valley Cabernet Sauvignon

100% Cabernet Sauvignon  
**\$39.00** • 1,785 cases

This complex and elegant Cabernet Sauvignon reflects the diversity of terroir in the Walla Walla Valley from vineyards planted in wind-blown loess, ice-age flood silts and basalt river rock. Its elegant, old world structure and dense, dark fruit flavors show cassis, blackberry, plum and cocoa with earthy leather, tobacco and savory spice on a beautifully balanced, toasty finish.



### 2007 Seven Hills Vineyard Estate Semillon · Late Harvest

100% Semillon  
**\$24.00** • 80 cases • 375ml

The fall harvest of our Seven Hills Vineyard Estate Semillon was October 3rd. We left a small half-acre block to hang for the potential of making a dessert wine. The fruit for this Late Harvest Estate Semillon was harvested on January 15, 2008 at 50° Brix. This luscious, sweet golden nectar shows intense floral aromas of pineapple, orange blossom and honeysuckle with ripe pear flavors on a deliciously sweet, spicy, mineral finish.



### 2006 Columbia Valley Cabernet Sauvignon

100% Cabernet Sauvignon  
**\$32.00** • 4,805 cases

With a classic varietal Cabernet profile, this lushly structured and integrated wine shows dark fruit, blackberry, cassis and leather aromas with flavors of ripe plum, bittersweet chocolate and black cherry on an earthy, spicy finish.



### 2007 recess red

50% Merlot, 25% Syrah, 16% Cabernet Sauvignon, 6% Petit Verdot, 3% Cabernet Franc  
**\$17.00** • 3,878 cases

A fun, drink-me-now table wine with fruity aromas of red cherry, plum and cola. The ripe, cherry flavors and well-integrated tannins of this great food wine will have you reaching for a second glass.



# L'Ecole No 41

P.O. Box 111  
Lowden, WA 99360

*Return Service Requested*



If you are thinking of sending a gift of wine to friends, family and business associates, consider a L'Ecole No 41 Gift Card and let them choose!

**Celebrating 26 Years!**

## School news

### Holiday Barrel Tasting Weekend

If you are planning to visit the winery during this weekend, please stop by the **Wine Club Concierge Table**. Jaime is planning a special holiday taste for our members!

### Inside Your Box, a gift for you!

Inside your November Wine Club Selection, you will receive two special cards! The first is your **Membership Card** which entitles you to complimentary tasting when visiting the winery. The second is a L'Ecole No 41 **\$10 Gift Card** that may be used toward a purchase made on our website, over the phone, or when visiting the winery. Sorry, the gift card may not be applied to future automatic Wine Club Selections.

Vin Blanc members will receive their cards in the mail.

### Save the Date

#### Spring 2009 Road Trips

Look for your invitation to our **annual Wine Club Road Trips** via email in early 2009. RSVPs will be accepted once the email invitation is sent.

Do we have your e-mail address on file? Double check by emailing [jaime@lecole.com](mailto:jaime@lecole.com).

- ✓ **Portland, March 1** – Details to follow in email invitation
- ✓ **Seattle area, April 3** – Details to follow in email invitation

### Vins de L'Ecole November Selections

Vin Select	Vin Rouge	Vin Blanc
2006 Seven Hills Vineyard Estate Perigee – WW Valley	2006 Seven Hills Vineyard Estate Perigee – WW Valley	Look for your next selection: April 2009
2006 Pepper Bridge Vineyard Apogee – WW Valley	2006 Pepper Bridge Vineyard Apogee – WW Valley	
2007 Fries Vineyard Semillon – Wahlake Slope		



### Wine Club Programs

Want to make the most of your wine club discounts and spread out the shipping costs? Consider changing your membership level to Gold or Platinum. Call or [email Jaime](mailto:jaime@lecole.com) to learn more.

#### Vin Select:

2 red & 1 white wine selections per shipment  
3 shipments/year (Apr, Sept, & Nov)

**Argent (Silver)** One bottle of each selection per shipment  
\$75-110/shipment + tax & shipping

**Or (Gold)** One case split equally among selections per shipment  
\$300-400/shipment + tax & shipping

**Platine (Platinum)** One case of each selection per shipment  
\$775-1125/shipment + tax & shipping

#### Vin Rouge:

2 red wine selections per shipment  
3 shipments/year (Apr, Sept, & Nov)

**Argent (Silver)** One bottle of each selection per shipment  
\$54-90/shipment + tax & shipping

**Or (Gold)** One case split equally among selections per shipment  
\$300-500/shipment + tax & shipping

**Platine (Platinum)** One case of each selection per shipment  
\$600-950/shipment + tax & shipping

#### Vin Blanc:

2-3 white wine selections per shipment  
2 shipments/year (Apr & Sept)

**Argent (Silver)** One bottle of each selection per shipment  
\$30-50/shipment + tax & shipping

**Or (Gold)** One case split equally among selections per shipment  
\$160-170/shipment + tax & shipping

**Platine (Platinum)** One case of each selection per shipment  
\$320-510/shipment + tax & shipping

Celebrating 26 Years!

# L'Ecole No 41

We are pleased to offer the following wine selections. Your order may be placed: by phone at (509) 525-0940; mailed to P.O. Box 111, Lowden WA 99360; or faxed to (509) 525-2775.

You may also place your order through our website at [www.lecole.com](http://www.lecole.com) or email [info@lecole.com](mailto:info@lecole.com).

	SIZE	BOTTLE PRICE	QTY	TOTAL
2007 Columbia Valley Semillon	750ml	\$15.00		
	375ml	\$9.50		
2007 Seven Hills Vineyard Estate Luminesce • Walla Walla Valley	<del>750ml</del>	<del>\$19.00</del>	<b>SOLD OUT</b>	
2007 Fries Vineyard Semillon • Wahluke Slope	750ml	\$19.00		
2007 Columbia Valley Chardonnay	750ml	\$21.00		
	375ml	\$12.50		
2007 "Walla Voila" Chenin Blanc	750ml	\$14.00		
2007 recess red	750ml	\$17.00		
2005 Columbia Valley Merlot	750ml	\$29.00		
	magnum	\$66.00		
	<del>375ml</del>	<del>\$16.00</del>	<b>SOLD OUT</b>	
2006 Seven Hills Vineyard Estate Merlot • Walla Walla Valley	750ml	\$36.00		
	magnum	\$80.00		
2006 Columbia Valley Cabernet Sauvignon	750ml	\$32.00		
	magnum	\$72.00		
	375ml	\$18.00		
2006 Walla Walla Valley Cabernet Sauvignon	750ml	\$39.00		
	magnum	\$86.00		
2006 Seven Hills Vineyard Estate Perigee • Walla Walla Valley	750ml	\$49.00		
	magnum	\$106.00		
2006 Pepper Bridge Vineyard Apogee • Walla Walla Valley	750ml	\$49.00		
	magnum	\$106.00		
2006 Columbia Valley Syrah	750ml	\$24.00		
	375ml	\$13.50		
2006 Seven Hills Vineyard Estate Syrah • Walla Walla Valley	750ml	\$36.00		
2007 Seven Hills Vineyard Estate Semillon • Late Harvest • Walla Walla Valley	375ml	\$24.00		

Subtract Wine Club Discount or 10% Discount for any 12-bottle case, mixed cases O.K.

SHIPPING – GROUND SERVICE			
Rates subject to change			
REGION	1-3 Bottles	4-6 Bottles	7-12 Bottles
Pacific NW	\$13	\$16	\$22
West Coast	\$15	\$20	\$27
Central	\$17	\$25	\$37
East Coast	\$18	\$26	\$42

*Additional charges for expedited shipping may apply due to distance and/or weather.*

**We are required to collect applicable taxes when shipping to these states:**  
CA, ID, IL, MI, NC, ND, NH, NV, NY, OH, TX, VA, WA, WI, WY

<b>SUB TOTAL</b>			
Applicable tax will be calculated at winery			
<b>TOTAL PURCHASE</b>			
<b>SHIPPING</b> (see chart)			
<b>TOTAL AMOUNT DUE</b>			

**Please Use The Reverse Side For Ordering Information**  
(Please fill out both sides to complete your order)

*Celebrating 26 Years!*

# L'Ecole No 41

## ORDERED BY:

Name \_\_\_\_\_

Street \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Phone \_\_\_\_\_

E-mail \_\_\_\_\_

Date of Birth (*must be over 21*) \_\_\_\_\_

## PLEASE SHIP TO:

Name \_\_\_\_\_

Company \_\_\_\_\_

Street \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Phone \_\_\_\_\_

Email (*for tracking info*) \_\_\_\_\_

Date of Birth (*must be over 21*) \_\_\_\_\_

If this is a gift, what would you like the greeting to say? \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Other Comments: \_\_\_\_\_

\_\_\_\_\_

## PAYMENT INFORMATION:

**Credit Card**       VISA       American Express       MasterCard

Credit Card # \_\_\_\_\_ Exp \_\_\_\_\_

Authorization Signature \_\_\_\_\_

### Check

*Please make checks payable to L'Ecole No 41 • PO Box 111 • Lowden, WA 99360*

*(Please fill out both sides to complete your order)*

**www.lecole.com**

*Thank you for your order*