

L'Ecole No 41

2005 Walla Walla Valley Cabernet Sauvignon Walla Walla Valley Appellation

Released: December 2007

Variety: 94% Cabernet Sauvignon, 6% Cabernet Franc

Vineyard: This complex and elegant Cabernet Sauvignon reflects the diversity of terroir in the Walla Walla Valley from vineyards planted in wind-blown loess (our Estate Seven Hills Vineyard and Loess Vineyard – 54%), ice-age flood silts (Va Piano and Pepper Bridge Vineyard – 32%) and basalt river rock (Yellow Jacket Vineyard – 14%).

Harvest: The cool 2005 Spring provided perfect conditions for balanced tissue regeneration and canopy growth on the heels of the hard 2004 Winter. Additional thinning efforts were required to balance cluster development and fruit uniformity after a cooler fruit set in June. Normal summer sunshine and heat units led to an awesome late season ripening period, with intense sunshine and little or no rain. The overall season crop load was lower than normal, at 2 ½ to 3 tons per acre. Our traditional cool long harvest resulted in fabulous fruit quality, with bright clean aromatics and acidity in the whites and vibrant extraction and rich color in the red wines.

Technical: This Cabernet Sauvignon was harvested beginning in late-September and extending into late-October at an average ripeness of 24.4% Brix, 3.49 pH, and 0.51 grams/100ml acidity.

Bottled 1,761 cases July 11th, 2007; pH 3.69, acid 0.62 g/100ml, 14.4% alcohol by volume, <0.2% residual sugar

Description: *Its elegant, old world structure and dense, dark fruit flavors show cassis, black cherry and cocoa with leather, tobacco and savory spice on a beautifully balanced toasty finish.*

Vinification: Each vineyard lot was hand harvested ripe and gently crushed into one-ton stainless steel fermenters. The must was inoculated with yeast and punched down by hand during fermentation to maximize fruit extraction. When fermentation was complete or we were otherwise satisfied with the level of tannin and flavor extract, the must was gently pressed. After settling, the wine was racked to 100% small oak barrels with approximately 40% new oak, and then barrel aged 22 months with five rackings.