

Nomad Importers

Vineyards, Wines & Brewery



Washington State

L'Ecole no. 41

2009 Walla Walla Valley Cabernet Sauvignon
2008 Columbia Valley Merlot
2009 Seven Hills Vineyard Estate Syrah
2011 Columbia Valley Chenin Blanc

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2009 Walla Walla Valley Cabernet Sauvignon

Tasting Notes

With an elegant, old world structure, this sophisticated Cabernet shows aromas of dark fruit, earth, and fresh herbs. A seamless core of blackberry, plum, and dark cherry mingle with notes of tobacco and leather on a dusty tannin, richly structured finish.

Winemaker's Comments

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), ice-age flood silts (Va Piano Vineyard and Pepper Bridge Vineyard) and basalt river rock (Yellow Jacket Vineyard). These prestigious vineyards are certified Salmon Safe.

Winemaking

Nearly 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.

Gentle handling of the fruit through hand punch downs and gravity assisted movements were utilized throughout the entire winemaking process.

The wine was cleanly racked to 100% small French oak barrels, 40% new, with five rackings over 22 months.



Certified Sustainable • Certified Salmon Safe



L'Ecole no. 41

2008 Columbia Valley Merlot

Tasting Notes

Rich with pretty aromatic aromas of nutmeg, clove and spice, this dark and brooding Merlot shows black cherry, blackberry, and earthy dark fruit flavors encased in a peppery, cocoa, toasty finish.

Winemaker Comment

L'Ecole No 41 is recognized as one of Washington State's top producers of premium Merlot and this wine delivers with great structure, color and balanced acidity.

Vineyards

Stone Tree, Estate Seven Hills, Dionysus, Weinbau, Candy Mountain, Klipsun, Pepper Bridge and Loess.

Vintage

A slow, cool spring in 2008 delayed bud break, but warm May weather set the stage for uniform bloom and fruit set. Summer heat units were normal minus the typical July heat spikes. Windier conditions increased vine stress resulting in added effort to manage canopy growth for balance. August veraison was smooth requiring very little green thinning. Near perfect fall conditions resulted in only a slightly later than normal harvest for most varieties. Considered a cool year, we saw higher acidity levels with yields slightly below average.

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2009 Estate Syrah Seven Hills Vineyard Walla Walla Valley

Winemaker Comment

Washington State's climate and soil is ideally suited to maximize the varietal characteristics of Syrah. Crafted from some of the earliest Walla Walla Valley plantings, our Estate Syrah manifests old world attributes of earth, spice and game in combination with the new world profile of bold, expressive and concentrated fruit.

Seven Hills Vineyard

L'Ecole No 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. This Certified Sustainable and Certified Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by Wine & Spirits Magazine.

Tasting Notes

This Seven Hills Vineyard Estate Syrah is loaded with dark aromas of leather and tobacco with hints of white pepper. The rich mid-palate shows flavors of ripe plum, olive, and dense blackberry that give way to a concentrated and unrelenting, earthy mineral finish.

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93 Points - Wine Enthusiast Magazine
92 Points – Wine Spectator

L'Ecole no. 41

2011 Columbia Valley Chenin Blanc

Tasting Notes

This fresh, vibrant and fruity Chenin Blanc shows rich floral aromatics of jasmine, lavender, and orange blossom with flavors of star fruit, apple and apricot on a crisp mineral finish.

Winemaker's Comments

L'Ecole N. 41 has produced this old vine, Vouvray style Chenin Blanc since 1987. Jean Ferguson, L'Ecole N.° 41's founding winemaker, loved this wine and crafted her version of Vouvray through cold fermentation to enhance the fruity and floral esters..

Higher natural acidity, longer hang-time and concentrated fruit from low yields resulted in brilliant color, flavor intensity and overall balance.

Winemaking

100% Chenin Blanc.

The settled juice was racked off the solids then fermented slowly in a stainless steel tank over an extended period of time at cool temperatures to yield rich and fruity flavors. Upon completion the fermentation was stopped by cold suppression and the wine was filtered.

Vineyards

Rothrock Vineyard, Yakima Valley, planted 1978

Phil Church, Yakima Valley, planted in 1979

Upland Vineyard, Snipes Mountain, Yakima Valley, planted 1979

