

CHATEAU STE. MICHELLE & DR. LOOSEN EROICA 2006 SINGLE BERRY SELECT



Eroica is the result of a special partnership of German and American winemakers to craft an extraordinary Riesling from Washington state grapes. This is more than a blend of two estates, Dr. Loosen from the Mosel and Chateau Ste. Michelle from the Columbia Valley: It's an intermingling of Old World and New World philosophy and technique. Named for Beethoven's Third Symphony, Eroica is truly a concert of Old World and New World Riesling.

TASTING NOTES

Chateau Ste. Michelle winemaker Bob Bertheau and Mosel winemaker Ernst Loosen craft Single Berry Select in the traditional German Trockenbeerenauslese style and is one of the few TBAs in North America.

"This is an ultra rich, concentrated yet elegant wine with intense aromas of orange blossom, honey and sweet spice. Appealing flavors of ripe pineapple and honey lead to a long, luscious finish."

Bob Bertheau, Winemaker

HARVEST

- ~ 2006 was a year of extremes in weather.
- ~ A cooler than normal, wet spring was followed by a very long, hot summer.
- ~ The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry weather, warm days and cool nights.
- ~ September brought cooler weather, which extended the season, allowing grapes extra time to ripen on the vine and enabled *Botrytis* to set in.

VINEYARDS

- ~ Grapes were harvested from our Horse Heaven Vineyard, located in the Horse Heaven Hills adjacent to the Columbia River.
- ~ The site enjoys early-morning humidity and moderate daytime temperatures in which *Botrytis Cinerea* thrives - a naturally occurring condition in the grapes required for making this exceptional wine.
- ~ Select grapes were left hanging on the vine two months after regular harvest, allowing *Botrytis* to set in.
- ~ Berries were individually hand picked from selected clusters.
- ~ Only *Botrytis* infected and raisined berries were used to make this wine.

WINEMAKING

- ~ Grapes were left on the vine to ripen until raisined for concentration.
- ~ Berries were individually picked and hand sorted.
- ~ Fermented for seven months to develop full character.

ACCLAIM HIGHLIGHTS

98 pts Wine Spectator (2005 vintage)	96 pts Wine Spectator (2001 vintage)	98 pts Wine Spectator (2000 vintage)
97 pts Wine Spectator (1999 vintage)		



TECHNICAL DATA

TOTAL ACIDITY	1.43g/100 ml
pH	3.37
ALCOHOL	7.1%
RESIDUAL SUGAR	41g/100ml
BLEND	100% Riesling
BRIX AT HARVEST	51.9
HARVEST DATE	October 30, 2006
CASES PRODUCED	18.5

FOOD PAIRINGS

FOODS:	<i>Tarte Tatin, warm peach pie a la mode, crème brulee with fresh berries</i>
SPICES:	<i>cinnamon, nutmeg, orange zest</i>