

CHATEAU STE. MICHELLE & DR. LOOSEN EROICA 2008 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

Bob Bertheau, Winemaker

HARVEST

- ~ A "perfect" ripening season with full crop yields led to outstanding wines from Washington state's Columbia Valley in 2008.
- ~ Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- ~ Warm weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- ~ Grapes were harvested from our Horse Heaven Vineyard, located in the Horse Heaven Hills adjacent to the Columbia River.
- ~ Late in the season, 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.
- ~ A long, slow fermentation developed character and complex flavors.

ACCLAIM HIGHLIGHTS

96 pts Wine Spectator (2007 vintage) December 2011	98 pts Wine Spectator (2005 vintage) June 2009	96 pts Wine Spectator (2001 vintage) October 2003
98 pts Wine Spectator (2000 vintage) January 2003	97 pts Wine Spectator (1999 vintage) November 2000	



TECHNICAL DATA

TOTAL ACIDITY	1.3g/100 ml
pH.....	3.37
ALCOHOL	7%
RESIDUAL SUGAR	47.0g/100ml
BLEND	100% Riesling
BRIX AT HARVEST.....	57.5
HARVEST DATE.....	September 25, 2008
CASES PRODUCED	21

FOOD PAIRINGS

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

Chateau Ste Michelle

DR. LOOSEN