

Chateau Ste Michelle

2011 DRY RIESLING COLUMBIA VALLEY

TASTING NOTES

"THE CHATEAU STE. MICHELLE DRY RIESLING IS A CRISP, DRY AND REFRESHING STYLE OF RIESLING. IT EXHIBITS FRESH FLAVORS OF WHITE PEACH AND MANDARIN ORANGE, AND ENDS WITH A CLEAN FINISH. THIS IS AN INCREDIBLY VERSATILE FOOD WINE AND MY FAVORITE WITH OYSTERS."

Bob Bertheau

BOB BERTHEAU, WINEMAKER

VINTAGE NOTES

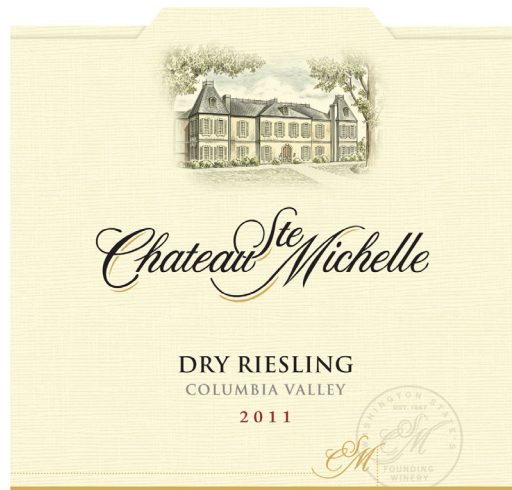
- Cool temperatures during spring delayed bud break and bloom by three to four weeks.
- Consistently warm summer temperatures lengthened the ripening period resulting in harvest starting three weeks later than normal.
- Without the growing season's typical temperature spikes that surpass 100° F, grapes ripened very evenly with the required sugar levels and ideal physiological maturity.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- Our winemaker chooses select lots of both warmer and cooler climate Riesling to create this elegant, dry style of Riesling, while maintaining beautiful fruit character.
- A cool fermentation in stainless steel tanks preserves the freshness and bright fruit qualities of this wine.



TECHNICAL DATA

TOTAL ACIDITY	0.73g/100 ml
PH	2.98
RESIDUAL SUGAR	0.72g/100ml
ALCOHOL	12.0%
BLEND	100% Riesling

FOOD PAIRING

FOODS crab, scallops, mild cheeses, Asian dishes, Indian curries

