

2011 EROICA RIESLING

Launched in 1999, Eroica is a labor of love for two of the world's great Riesling producers. One from the Old World, Dr. Loosen estate of Germany, and the other from the New World, Chateau Ste. Michelle of Washington state. An intermingling of Old and New World philosophies and techniques enables the crafting an extraordinary Riesling from Washington state grapes. Named for Beethoven's Third Symphony, Eroica reflects not only its variety and site, but also its heritage: bold and forward from its Washington roots, elegant and refined from German inspiration.

TASTING NOTES

"The 2011 Eroica Riesling exhibits aromas and flavors of white peach, grapefruit and sweet lime with subtle mineral notes. The mouth-watering acidity is beautifully balanced by flavorful Washington Riesling fruit. After more than a decade we have truly found our "Eroica style," striving for beautiful bright fruit with crisp acidity and enhanced minerality."



Bob Bertheau, Winemaker

VINTAGE

- ~ 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.
- ~ The cooler vintage allowed Riesling to develop concentrated flavors and vibrant acidity.

VINEYARDS

- ~ Eroica begins in the vineyard with Ernst Loosen and Chateau Ste. Michelle winemaker Bob Bertheau collaborating on site selection, irrigation management, crop levels and canopy management.
- ~ They work with vineyard managers to adjust yields and manage fruit exposure to prolong the ripening season for added flavor development of these cooler climate vineyards.
- ~ Evergreen Vineyard, near the town of George, Washington, provided fruit for more than half of blend, imparting crisp lime and delicate peach flavors to the wine.
- ~ Viewcrest in the Yakima Valley is another top Riesling vineyard and traditionally makes the blend year after year.
- ~ Lawrence Vineyard in Yakima Valley also contributed to the 2011 blend.

WINEMAKING

- ~ To protect flavor intensity, grapes were harvested at night when the vineyard temperatures were coldest.
- ~ Berries went direct to press, avoiding the possible loss of freshness caused by a crusher/destemmer.
- ~ A cool fermentation created a seamless integration of fruit, sugar and acid. Fruit-driven yeasts with slower fermentation rates were used to slow down fermentation and heighten fruit flavors.
- ~ Ernst Loosen and Bob Bertheau considered dozens of small lots, each reflecting a slight difference in character depending on where the grapes were grown, resulting in the complexity of the final blend.



TECHNICAL DATA

TOTAL ACIDITY.....	0.82g/100ml
pH.....	3.06
ALCOHOL.....	11%
RESIDUAL SUGAR.....	2.28g/100ml
BLEND.....	100% Riesling

FOOD PAIRINGS

FOODS: *Asian dishes, Indian curries, crab, scallops*

Chateau Ste. Michelle

&

DR. LOOSEN