

CHATEAU STE. MICHELLE & DR. LOOSEN
EROICA 2011 SINGLE BERRY SELECT



Eroica is the result of a special partnership of German and American winemakers to craft 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 (TBA) 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

- ~ Consistent and moderately 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 ideal sugar levels.
- ~ The cooler vintage allowed Riesling to develop concentrated flavors and vibrant acidity.

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 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

95 pts Wine Spectator (2008 vintage) <i>October 2015</i>	96 pts Wine Spectator (2007 vintage) <i>December 2011</i>	98 pts Wine Spectator (2005 vintage) <i>June 2009</i>
96 pts Wine Spectator (2001 vintage) <i>October 2003</i>	98 pts Wine Spectator (2000 vintage) <i>January 2003</i>	97 pts Wine Spectator (1999 vintage) <i>November 2000</i>



TECHNICAL DATA

TA.....	1.06 g/100 ml
pH.....	3.40
ALCOHOL.....	7.0%
RESIDUAL SUGAR.....	39.04 g/100ml
BLEND.....	100% Riesling
BRIX AT HARVEST.....	49
HARVEST DATE.....	November 10, 2011
CASES PRODUCED.....	48

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