

Chateau Ste Michelle

2012 DRY RIESLING COLUMBIA VALLEY

TASTING NOTES

"THE CHATEAU STE. MICHELLE DRY RIESLING IS A DRY, CRISP, REFRESHING STYLE OF RIESLING WITH BEAUTIFUL FRUIT FLAVORS, CRISP ACIDITY AND AN ELEGANT FINISH. IT OFFERS INVITING FLORAL AND MANDARIN AROMAS WITH A CLEAN FINISH. THIS IS AN INCREDIBLY VERSATILE FOOD WINE AND MY FAVORITE WITH OYSTERS."

Bob Bertheau

BOB BERTHEAU, WINEMAKER

VINTAGE NOTES

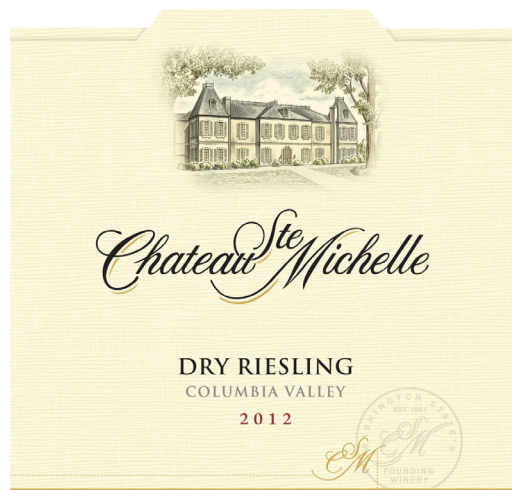
- 2012 was a return to the "classic" vintage conditions for eastern Washington and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

VINEYARDS

- Riesling fruit for the Dry Riesling comes from our best grower vineyards in the Columbia Valley.
- Sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Riesling grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style and retain the natural acidity.

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	0.71g/100 ml
PH	2.93
RESIDUAL SUGAR	0.71g/100ml
ALCOHOL	13.0%

FOOD PAIRING

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

