

Chateau Ste Michelle

2012 HARVEST SELECT SWEET RIESLING COLUMBIA VALLEY

TASTING NOTES

"The Harvest Select Sweet Riesling is made in a slightly sweeter style than our "Columbia Valley Riesling" but still shows the classic elements of Chateau Ste. Michelle Riesling. It offers rich flavors of ripe peaches and apricot that are balanced by crisp acidity."

Bob Bertheau

BOB BERTHEAU, WINEMAKER

VINTAGE

- The 2012 vintage was fairly typical for eastern Washington and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started a little 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

- 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

- Riesling grapes were harvested at the peak of flavor at 23.3° Brix.
- Fermentation temperatures were maintained at 50-55 degrees F to preserve Riesling's fresh and fruity character, using an assortment of yeasts for added complexity.
- Starting with the 2009 vintage, we feature the "Riesling Taste Profile" scale on the back label to help people understand that this Riesling is made in a "medium-sweet" style.



TECHNICAL DATA

TOTAL ACIDITY 0.73g/100 ml

PH 2.92

RESIDUAL SUGAR 4.71g/100 ml

ALCOHOL 10.5%

FOOD PAIRING

FOODS Fresh fruit, crab, Asian dishes, mild cheeses

