hateau Michelle

2012 RIESLING COLUMBIA VALLEY

### **TASTING NOTES**

"OUR COLUMBIA VALLEY RIESLING IS A BLEND OF RIESLING FROM THROUGHOUT WASHINGTON'S COLUMBIA VALLEY. WE CRAFT IT TO BE A REFRESHING, OFF-DRY RIESLING VINTAGE AFTER VINTAGE. THE WINE DELIVERS RIPE WHITE PEACH CHARACTER WITH SUBTLE MINERAL NOTES. THIS IS OUR 'EVERY DAY RIESLING' THAT IS A PLEASURE TO DRINK AND EASY TO MATCH WITH A VARIETY OF FOODS."

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BOB BERTHEAU, HEAD 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 **TECHNICAL DATA** 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 in October at the peak of flavor.
- 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.
- We feature the "Riesling Taste Profile" scale on the back label to help people understand that this Riesling is made in a "medium-dry" style.

RIESLING COLUMBIA VALLEY 2012

TOTAL ACIDITY	0.67g/100 ml
PH	3.02
RESIDUAL SUGAR	1.73g/100ml
ALCOHOL	12.5%

# FOOD PAIRING

FOODS fresh fruit, crab, mild cheeses, chicken

HERBS chervil, coriander seeds, dill, parsley



WASHINGTON STATE'S FOUNDING WINERY