

CHATEAU STE. MICHELLE & DR. LOOSEN
EROICA 2012 SINGLE BERRY SELECT



Eroica is the result of a special partnership of German and American winemakers to craft an 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 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

- ~ 2012 was a "classic" vintage 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 and flavor development.

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

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



TECHNICAL DATA

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|-----------------------|------------------|
| TOTAL ACIDITY | 1.14 g/100 ml |
| pH..... | 3.20 |
| ALCOHOL | 7.5% |
| RESIDUAL SUGAR | 33.6 g/100ml |
| BLEND | 100% Riesling |
| BRIX AT HARVEST | 45 |
| HARVEST DATE..... | November 2, 2012 |
| CASES PRODUCED | 30 |

FOOD PAIRINGS

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|---------|---|
| FOODS: | <i>Tarte Tatin, warm peach pie a la mode, crème brulee with fresh berries</i> |
| SPICES: | <i>cinnamon, nutmeg, orange zest</i> |

Chateau Ste. Michelle
 &
DR. LOOSEN