

2013 EROICA GOLD RIESLING

Launched in 1999, Eroica is a labor of love for two of the world's great Riesling producers. One from the Old World, Dr. Loosen estate of Germany, and the other from the New World, Chateau Ste. Michelle of Washington state. An intermingling of Old and New World philosophies and techniques enables the crafting of extraordinary Rieslings from Washington state grapes. Named for Beethoven's Third Symphony, Eroica reflects not only its variety and site, but also its heritage: bold and forward from its Washington roots, elegant and refined from German inspiration.

TASTING NOTES

"Our Eroica Gold Riesling offers the best of both worlds, the bright natural acidity of our original Eroica with concentrated, ripe fruit flavors and a touch of sweetness. German winemakers have been making Riesling with Botrytis influence for generations. Eroica Gold combines the trademark Washington acidity with German botrytis influence. The wine offers lush orange marmalade flavors with a crisp finish."



Bob Bertheau, Winemaker

VINTAGE

- ~ 2013 growing season enjoyed a record early start to bud break.
- ~ Summer was consistent and warm, perfect for the vines to ripen.
- ~ Harvest kicked off early in mid-August and extended into early November, in some cases, as fall brought cooler temperatures.
- ~ The long, warm, consistent 2013 growing season resulted in beautifully ripe and balanced wines.

VINEYARDS

- ~ Eroica begins in the vineyard with Ernst Loosen and Chateau Ste. Michelle winemaker Bob Bertheau collaborating on site selection, irrigation management, crop levels and canopy management.
- ~ They work with vineyard managers to adjust yields and manage fruit exposure to prolong the ripening season for added flavor development of these cooler climate vineyards.
- ~ The 2013 Eroica Gold was sourced from the Viewcrest vineyard in the Yakima Valley and Lawrence vineyard on the Royal Slope.
- ~ Our 30-year-old Horse Heaven Vineyard, located adjacent to the Columbia River, also contributed to the blend.

WINEMAKING

- ~ To protect flavor intensity, grapes were harvested at night when the vineyard temperatures were coldest.
- ~ Berries went direct to press, avoiding the possible loss of freshness caused by a crusher/destemmer.
- ~ A cool fermentation created a seamless integration of fruit, sugar and acid. Fruit-driven yeasts with slower fermentation rates were used to slow down fermentation and heighten fruit flavors.
- ~ Ernst Loosen and Bob Bertheau considered dozens of small lots, each reflecting a slight difference in character depending on where the grapes were grown, resulting in the complexity of the final blend.



TECHNICAL DATA

TOTAL ACIDITY.....	0.78G/100ML
pH.....	2.93
ALCOHOL.....	11%
RESIDUAL SUGAR.....	6.64G/100ML
BLEND.....	100% RIESLING

FOOD PAIRINGS

FOODS: ASIAN DISHES, INDIAN CURRIES,
CRAB, SCALLOPS

Chateau Ste. Michelle
&
DR. LOOSEN