

2014 EROICA RIESLING ICE WINE

THE PARTNERSHIP

Launched in 1999, Eroica is a collaboration between 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.

TASTING NOTES

"The Eroica Riesling Ice Wine is an exotic, luscious, ultra ripe wine with concentrated aromas and flavors of apricot and honey. This wine is made in partnership with German winemaker Ernst Loosen, famed for his German Rieslings and Eiswein."



Bob Bertheau, Winemaker

VINTAGE & VINEYARDS

- ~ All of the necessary conditions for ice wine came together during the 2014 harvest, a hard freeze and ripe, healthy fruit still hanging on the vine.
- ~ Riesling grapes were harvested from our Horse Heaven Vineyard, located in the Horse Heaven Hills adjacent to the Columbia River in Eastern Washington.
- ~ Eastern Washington's climate with its potential temperature extremes is a perfect candidate to produce great ice wine in appropriate years.
- ~ Chateau Ste. Michelle was one of the first producers of ice wine in North America when it released its 1978 Ice Wine.

WINEMAKING

- ~ Frozen grapes were picked at 34 degrees Brix.
- ~ The hard, frozen grapes were pressed immediately to release only the sweet, concentrated juice, while the water stays behind in the form of ice.
- ~ The juice is highly concentrated in sugar and flavor, yielding less than half the normal juice volume and nearly double the sugar concentration of juice from other white grape varieties.
- ~ The juice underwent a slow, cold three week fermentation to preserve the rich, concentrated Riesling aromas and natural fruit character.



TECHNICAL DATA

TA.....	0.91 g/100ml
pH.....	2.98
ALCOHOL.....	9%
RESIDUAL SUGAR.....	18.58 g/100ml
BLEND.....	100% Horse Heaven Vineyard Riesling
BRIX AT HARVEST.....	34.9°
HARVEST DATE.....	Nov. 21, 2014

FOOD PAIRINGS

FOODS: *fresh fruits, custards,
soft cheeses*

SPICES: *cinnamon, cloves,
ginger, nutmeg*

Chateau Ste Michelle

&

DR. LOOSEN

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