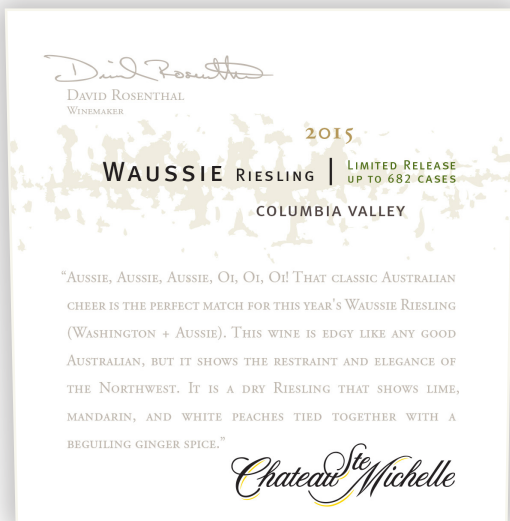




2015 WAUSSIE RIESLING

COLUMBIA VALLEY
LIMITED RELEASE



WINEMAKER'S NOTES

"AUSSIE, AUSSIE, AUSSIE, OI, OI, OI!

THAT CLASSIC AUSTRALIAN CHEER IS THE PERFECT MATCH FOR THIS YEAR'S WAUSSIE RIESLING (WASHINGTON + AUSSIE). THIS WINE IS EDGY, LIKE ANY GOOD AUSTRALIAN, BUT IT SHOWS THE RESTRAINT AND ELEGANCE OF THE NORTHWEST. IT IS A DRY RIESLING THAT SHOWS LIME, MANDARIN, AND WHITE PEACHES TIED TOGETHER WITH A BEGUILING GINGER SPICE."

DAVID ROSENTHAL
WINEMAKER

VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

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 evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- 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.
- Half of the fruit comes from Lawrence vineyard on the Royal Slope. This vineyard lends weight and a tropical fruit character to the wine. The other half comes from Viewcrest vineyard in the Yakima Valley which is a very cool vineyard and the fruit presents a beautiful acidity that provides backbone and structure to the wine.

WINEMAKING

- Fermentation temperatures were maintained at 55-60 degrees F to preserve Riesling's fresh fruit character, using an assortment of yeasts for added complexity.
- We bottled the wine with a Stelvin twist-off to preserve the fresh fruit character of the wine for years to come.
- Because Chateau Ste. Michelle makes up to nine different Rieslings to showcase Riesling's versatility, we feature the "Riesling Taste Profile" scale on the back label of this bottle to help people understand that this particular wine is made in a dry style. The Riesling Taste Profile was developed by the International Riesling Foundation.

TECHNICAL DATA

TOTAL ACIDITY	0.70 G/100ML
pH	2.88
RESIDUAL SUGAR	0.57 G/100ML
ALCOHOL	12.5%
CASES PRODUCED	682