

2015 EROICA 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 an extraordinary Riesling 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

"Eroica Riesling offers sweet lime and mandarin orange aromas with subtle mineral notes. The mouth-watering acidity is beautifully balanced by flavorful Washington Riesling fruit. Eroica is a blended statement of the finest Riesling vineyards in the state. To achieve our Eroica style we strive for bright fruit with crisp acidity and enhanced minerality."



Bob Bertheau, 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

- ~ 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.
- ~ Evergreen Vineyard in the Ancient Lakes AVA provided nearly half of the fruit for the 2015 blend.
- ~ Viewcrest, Lawrence and Jones Brothers vineyards 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/de-stemmer.
- ~ 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.....	0.73 g/100ML
pH	2.93
ALCOHOL.....	12%
RESIDUAL SUGAR.....	1.18 g/100ML
BLEND	100% RIESLING

FOOD PAIRINGS

FOODS: ASIAN DISHES, INDIAN CURRIES,
CRAB, SCALLOPS

Chateau Ste. Michelle
&
DR. LOOSEN