

Chateau Ste Michelle

2016 DRY RIESLING COLUMBIA VALLEY

TASTING NOTES

"The Chateau Ste. Michelle Dry Riesling is a dry, refreshing style of Riesling with beautiful fruit flavors, crisp acidity and an elegant finish. It offers inviting sweet citrus aromas and flavors. This is an incredibly versatile food wine and my favorite with oysters."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

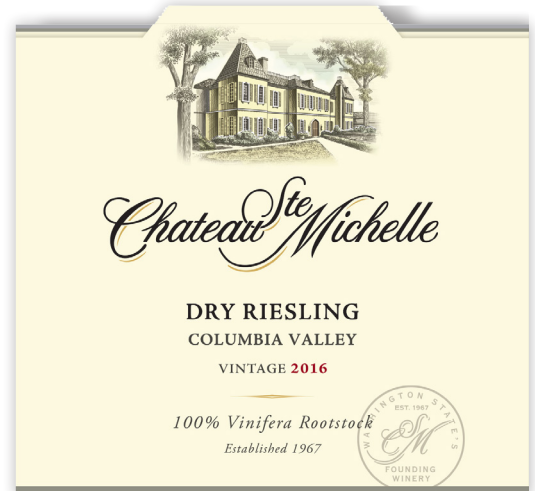
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- Riesling fruit for the Dry Riesling comes from our best grower vineyards in the Columbia Valley.
- Sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Riesling grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style and retain the natural acidity.

WINEMAKING

- Our winemaker chooses select lots of Riesling to create this elegant, dry style of Riesling, while maintaining beautiful fruit character.
- A cool fermentation in stainless steel tanks preserves the freshness and bright fruit qualities of this wine.



TECHNICAL DATA

TA	0.68 g/100 ml
pH	2.96
Residual sugar	0.67 g/100 ml
Alcohol	12.5%
Blend	100% Riesling

FOOD PAIRING

Foods *Crab, scallops, mild cheeses,
Asian dishes, Indian curries*



ste-michelle.com

