

# Chateau Ste Michelle

## 2016 RIESLING COLUMBIA VALLEY

### TASTING NOTES

*"Our Columbia Valley Riesling is a blend of Riesling from throughout Washington's Columbia Valley. Our goal is to craft a refreshing, flavorful, medium-dry Riesling vintage after vintage. The wine offers crisp apple aromas and flavors with subtle mineral notes. This is our "everyday Riesling" that is a pleasure to drink and easy to match with a variety of foods."*

*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

- 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 evening temperatures create ideal conditions for intense 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.

### WINEMAKING

- Riesling grapes were harvested in September and October at the peak of flavor ripeness.
- Fermentation temperatures were maintained at 55-60 degrees F to preserve Riesling's fresh and fruity character.
- We feature the "Riesling Taste Profile" scale on the back label to demonstrate that this Riesling is made in a "medium-dry" style.

### TECHNICAL DATA

TA	0.69 g/100 ml
pH	2.92
Residual sugar	1.89/100 ml
Alcohol	12%

### FOOD PAIRINGS

Foods	Fresh Fruit, Crab, Mild Cheeses, Chicken
Herbs	Chervil, Coriander Seeds, Dill, Parsley



ste-michelle.com

