

# 2016 EROICA RIESLING ICE WINE HORSE HEAVEN HILLS

## THE PARTNERSHIP

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 of 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

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



Bob Bertheau, Winemaker

## VINTAGE

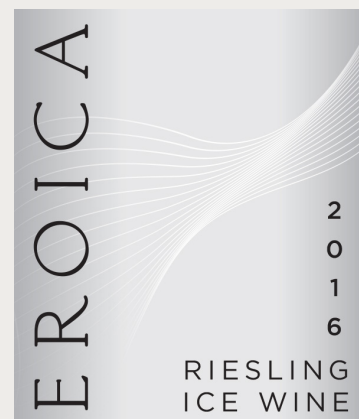
- ~ The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- ~ Cooler temperatures in August and September slowed down ripening and resulted in longer hang time for the grapes, and the longest harvest on record in Washington State (August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

## VINEYARDS

- ~ 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.
- ~ Grapes were harvested from our Horse Heaven Vineyard, located in the Horse Heaven Hills adjacent to the Columbia River.

## WINEMAKING

- ~ Frozen grapes were picked at 47.1 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, acidity, and flavor. This combination yields 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.....	0.82g/100ml
pH.....	3.48
ALCOHOL.....	8.0%
RESIDUAL SUGAR.....	33.03g/100ml
BLEND.....	100% Riesling
BRIX AT HARVEST.....	47.1°
HARVEST DATE.....	Dec. 17, 2016

## FOOD PAIRINGS

FOODS: *fresh fruits, custards,  
soft cheeses*

SPICES: *cinnamon, cloves,  
ginger, nutmeg*

*Chateau Ste Michelle*

&

DR. LOOSEN

[eroicawine.com](http://eroicawine.com)