

2016 EROICA XLC DRY RIESLING COLUMBIA VALLEY

Launched in 1999, Eroica wines are 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 extraordinary Rieslings 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

"Extended Lees Contact, or "XLC," is a traditional winemaking technique that gives wine extra time in barrel to find its natural harmony and balance. We took inspiration from Ernst Loosen's great-grandfather, Peter Loosen, who produced these lees-aged, dry Rieslings in the early 20th Century in Germany. Eroica XLC was crafted in an upright oak cask with native yeast fermentation and aged for 12 months on full lees (the spent yeast). This method brings a supple texture to the wine, incredible depth and complexity of flavors. We hope you enjoy our latest Eroica collaboration."



Bob Bertheau, Winemaker

VINTAGE

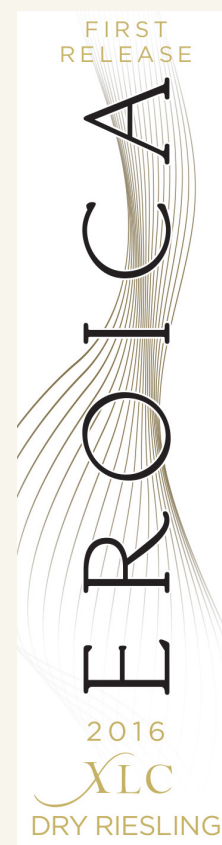
- ~ The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- ~ Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington state (August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

VINEYARDS

- ~ Eroica wines begin 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.
- ~ Riesling for the XLC came from Evergreen Vineyard in Washington's Ancient Lakes AVA.

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/destemmer.
- ~ Eroica XLC was crafted in an upright oak cask with native yeast fermentation and aged for 12 months on full lees (the spent yeast).



TECHNICAL DATA

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|---------------------|---------------|
| TA..... | 0.71G/100ML |
| pH..... | 3.14 |
| ALCOHOL..... | 11.5% |
| RESIDUAL SUGAR..... | .97G/100ML |
| BLEND..... | 100% RIESLING |

FOOD PAIRINGS

ASIAN DISHES, INDIAN CURRIES,
CRAB, SCALLOPS

Chateau Ste. Michelle
&
DR. LOOSEN