

Chateau Ste Michelle

2017 HARVEST SELECT SWEET RIESLING COLUMBIA VALLEY

TASTING NOTES

“Our Harvest Select Riesling is made in a slightly sweeter style than our Columbia Valley Riesling but still shows the classic Chateau Ste. Michelle Riesling character. It offers rich flavors of ripe peaches balanced with crisp Washington Riesling acidity. It’s like a bowl of fruit in a glass! This wine is a great match with Thai food.”

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

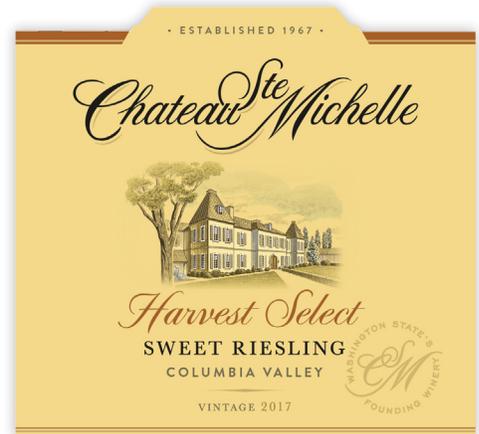
- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

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 nearly 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 October at the peak of flavor.
- Fermentation temperatures were maintained at 50-55° F to preserve Riesling’s fresh and fruity character.
- We feature the “Riesling Taste Profile” scale on the back label to illustrate that this Riesling is made in a “medium-sweet” style.



TECHNICAL DATA

TA	0.74 g/100 ml
pH	3.03
Residual sugar	4.55 g/100 ml
Alcohol	10.5%
Blend	100% Riesling

FOOD PAIRING

Foods *Fresh fruit, crab,
Asian dishes, mild cheeses*

