

Chateau Ste Michelle

2017 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 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 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

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| TA | 0.76 g/100 ml |
| pH | 3.03 |
| Residual sugar | 2.14/100 ml |
| Alcohol | 11.5% |

FOOD PAIRINGS

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| Foods | <i>Fresh Fruit, Crab, Mild Cheeses, Chicken</i> |
| Herbs | <i>Chervil, Coriander Seeds, Dill, Parsley</i> |

