



TA: 0.73 g/100 ml

PH: 3.06

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.67 g/100 ml

BLEND:

100% Riesling

## COLUMBIA VALLEY

### 2018 Dry Riesling

#### VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

#### VINEYARD NOTES

- Riesling fruit for the Dry Riesling comes from our best grower vineyards in the Columbia Valley.
- Sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Riesling grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style and retain the natural acidity.

#### WINEMAKING NOTES

- Our winemaker chooses select lots of Riesling to create this elegant, dry style of Riesling, while maintaining beautiful fruit character.
- A cool fermentation in stainless steel tanks preserves the freshness and bright fruit qualities of this wine.

#### RECOMMENDED FOOD PAIRINGS

- Crab, scallops, mild cheeses, Asian dishes, Indian curries

#### TASTING NOTES

"The Chateau Ste. Michelle Dry Riesling is a dry, refreshing style of Riesling with beautiful fruit flavors, crisp acidity and an elegant finish. It offers inviting sweet citrus aromas and flavors. This is an incredibly versatile food wine and my favorite with oysters." - Bob Bertheau, Head Winemaker