



TA: 0.83 g/100 mL

PH: 3.07

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.76 g/100 mL

BLEND:

100% Riesling

COLUMBIA VALLEY

2018 Eroica XLC Dry Riesling

DESCRIPTION

Supple texture, remarkable depth and complex flavors are the hallmarks of Eroica XLC. Eroica is an intermingling of Old and New World philosophies and techniques enables the crafting of an extraordinary Riesling from Washington state grapes.

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

- Ernst Loosen and winemaker, Bob Bertheau collaborate on site selection, irrigation management, crop levels and canopy management.
- Riesling for the XLC came from Evergreen Vineyard in Washington's Ancient Lakes AVA.

HISTORY NOTES

- 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.
- Named for Beethoven's Third Symphony, Eroica reflects bold flavors from Washington and refined elegance from German inspiration.

WINEMAKING NOTES

- Grapes were harvested at night when the vineyard temperatures were coldest to preserve the fresh acidity.
- Berries went direct to press, avoiding the possible loss of freshness caused by a crusher/de-stemmer.
- Eroica XLC was crafted in an upright oak cask with native yeast fermentation and aged for 22 months on full lees (spent yeast).

TASTING NOTES

"Extended Lees Contact (XLC) is a modern interpretation of classic, Old World, dry-style Riesling. This wine is crafted in an upright oak cask and aged for 22 months on the full lees (spent yeast). In keeping with Germany's Grosses Gewächs "GG" designation, this is a dry wine from distinctive vineyards." – David Rosenthal