



TA: 0.74 g/100 mL

PH: 3.02

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.83 g/100mL

BLEND:

100% Riesling

COLUMBIA VALLEY

2019 Dry Riesling

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

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