



TA: 0.87 g/100ml

PH: 2.96

ALCOHOL: 12%

RESIDUAL SUGAR: 1.61 g/100ml

BLEND:
100% Riesling

COLUMBIA VALLEY 2019 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

- Eroica begins in the vineyard taking close considerations to proper site selection, irrigation management, crop levels and canopy management.
- Vineyard managers work to adjust yields and manage fruit exposure to prolong the ripening season for added flavor development.
- Fruit was sourced from 48% Evergreen Vineyard, 43% Viewcrest Ranch, 6% Goose Ridge Vineyard, 2% V10, and 1% Archie Den Hoed Vineyard.

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 its heritage: elegant yet bold from Washington roots and refined from German inspiration.

WINEMAKING NOTES

- To protect flavor intensity, grapes were harvested at night when the vineyard temperatures were coldest.
- Berries went direct to press, avoiding the possible loss of freshness caused by a crusher / destemmer.
- A cool fermentation for 3 weeks with fruit-driven yeasts created a seamless integration of fruit, sugar and acid to heighten fruit flavors.

TASTING NOTES

"This wine showcases the elegant purity of truly great Riesling. Sourced from cool climate vineyards, Eroica shows exuberant freshness with inviting stone fruit, citrus, and floral notes. Drink now to experience the youthful charm or age this wine for added complexity." – David Rosenthal, Winemaker