EROICA



TA: 0.93 g/100 ml

PH: 3.04

ALCOHOL: 12.0%

RESIDUAL SUGAR: 0.75 g/100 mL

BLEND:

100% Riesling

COLUMBIA VALLEY

2020 XLC Dry Riesling

VINTAGE NOTES

- The season started with an unusually cool and wet spring. Below average temperatures from April to July caused delay in ripening, causing a late harvest.
- All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- Although we had to harvest select grapes earlier than expected, the quality of fruit was outstanding. The wines are very promising, showing nice acidity and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

VINEYARD NOTES

- Ernst Loosen and Chateau Ste. Michelle winemakers collaborate on site selection, irrigation management, crop levels and canopy management.
- The teams adjust yields and manage fruit exposure to prolong the ripening season for added flavor development of these cooler climate vineyards.
- 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.
- 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/ destemmer.
- Eroica XLC was crafted in an upright oak cask with native yeast fermentation and aged for 22 months on full lees (the spent yeast).

TASTING NOTES

Supple texture, remarkable depth and complex flavors are the hallmarks of Eroica XLC. 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).