

Chateau Ste Michelle

2011 RIESLING
COLUMBIA VALLEY

TASTING NOTES

"OUR COLUMBIA VALLEY RIESLING IS A BLEND OF RIESLING FROM THROUGHOUT WASHINGTON'S COLUMBIA VALLEY. WE CRAFT IT TO BE A REFRESHING, OFF-DRY RIESLING VINTAGE AFTER VINTAGE. THE WINE DELIVERS SWEET LIME AND PEACH CHARACTER WITH SUBTLE MINERAL NOTES. THIS IS OUR "ANY DAY RIESLING" THAT IS A PLEASURE TO DRINK AND EASY TO MATCH WITH A VARIETY OF FOODS."



BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

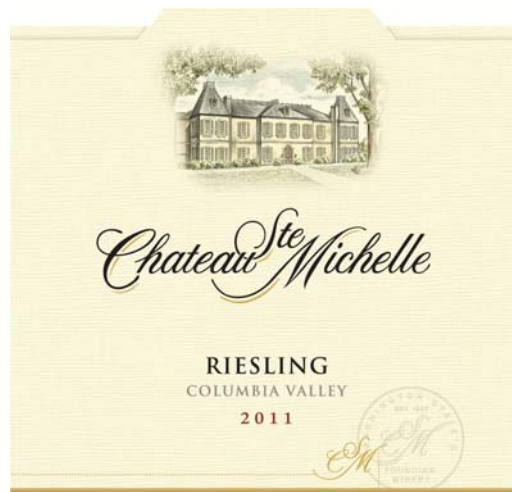
- Cool temperatures during spring delayed bud break and bloom by three to four weeks.
- Consistently warm summer temperatures lengthened the ripening period resulting in harvest starting three weeks later than normal.
- Without the growing season's typical temperature spikes that surpass 100° F, grapes ripened very evenly with the required sugar levels and ideal physiological maturity

VINEYARD

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- Riesling grapes were harvested in October at the peak of flavor.
- Fermentation temperatures were maintained at 50-55 degrees F to preserve Riesling's fresh and fruity character, using an assortment of yeasts for added complexity.
- We feature the "Riesling Taste Profile" scale on the back label to help people understand that this Riesling is made in a "medium-dry" style.



TECHNICAL DATA

TOTAL ACIDITY	0.78g/100 ml
PH	2.97
RESIDUAL SUGAR	2.23g/100 ml
ALCOHOL	11.0%

FOOD PAIRING

FOODS	Fresh fruit, crab, mild cheeses, chicken
HERBS	Chervil, coriander seeds, dill, parsley

