

# Chateau Ste Michelle®

2008 RIESLING  
COLUMBIA VALLEY

## TASTING NOTES

"OUR COLUMBIA VALLEY RIESLING IS A MÉLANGE 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 "EVERY DAY RIESLING" THAT IS A PLEASURE TO DRINK AND EASY TO MATCH WITH A VARIETY OF FOODS."

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER

## VINTAGE

- A "perfect" ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state's Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Hot weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

## VINEYARDS

- 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 starting on September 22th 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.



## TECHNICAL DATA

TOTAL ACIDITY	0.71g/100 ml
PH	3.05
RESIDUAL SUGAR	2.05g/100ml
ALCOHOL	12.0%

## FOOD PAIRING

FOODS	fresh fruit, crab, mild cheeses, chicken
HERBS	chervil, coriander seeds, dill, parsley

