

Chateau Ste Michelle

2008 WAUSSIE RIESLING COLUMBIA VALLEY LIMITED RELEASE

WINEMAKER'S NOTES

"After coming to Chateau Ste. Michelle from Australia in 2007, I wanted to see if I could make an "Aussie style" Riesling from this amazing Washington Riesling fruit — the result is the 2008 "Waussie" Riesling (Washington + Aussie). This wine is made in a drier style, more typical of an Australian Riesling, with fine citrus fruit flavors, a refined and delicate palate and a long finish. Although this Riesling is very enjoyable now, it will also age beautifully. The wine's crisp and elegant style also makes it very versatile with food. I personally enjoy this wine with fresh Northwest seafood, especially oysters."

Wendy Stuckey

- Wendy Stuckey, Winemaker

VINTAGE

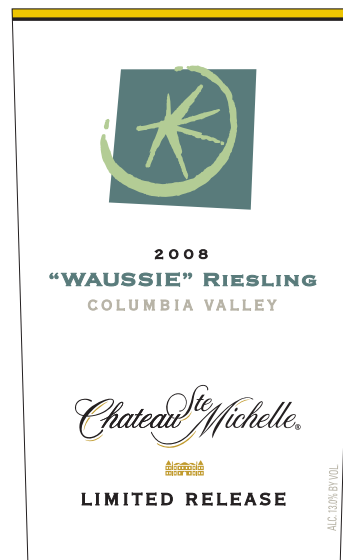
- A "perfect" ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state's Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Warm weather in August provided ideal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

VINEYARDS

- Riesling fruit for the Waussie Riesling came predominately from cooler sites within the Yakima Valley of eastern Washington, as well as a site in the Northern part of the Columbia Valley.
- The region's 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, fresh style and retain all of the natural acidity.

WINEMAKING

- Fermentation temperatures were maintained at 55-60 degrees F to preserve Riesling's fresh fruit character, using an assortment of yeasts for added complexity.
- We bottled the wine with a Stelvin screw cap to preserve the fresh fruit character of the wine for years to come.
- Because Chateau Ste. Michelle makes up to nine different Rieslings to showcase Riesling's versatility, we feature the "Riesling Taste Profile" scale on the back label of this bottle to help people understand that this particular wine is made in a dry style. The Riesling Taste Profile was developed by the International Riesling Foundation.



TECHNICAL DATA

Total Acidity	0.76g/100 ml
pH	3.02
Residual Sugar	0.70g/100 ml
% Alcohol	13.0%
Blend	100% Riesling

