

Chateau Ste Michelle

2008 WINEMAKER'S CABINET RIESLING COLUMBIA VALLEY

TASTING NOTES

"The inspiration for this wine came from a German Kabinett. Kabinett's are ideal for a summer evening and easy to drink at the low alcohol. To make this style of wine we looked for Riesling grapes with good varietal flavor at lower sugars (which would equate to lower alcohol) from cooler Yakima Valley vineyards. We also harvested the grapes earlier at lower sugar (about 20° Brix) to achieve a lower alcohol wine. Although the inspiration for the wine is a German Kabinett, it is obviously not German so we took a literal translation and came up with our "Cabinet" Riesling. From the winemaker's secret cabinet we bring you a lower alcohol, light, refreshing flavorful wine that you can have a second glass of on a perfect summer night!"

Bob Bertheau

- Bob Bertheau, 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

- 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.

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.
- 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 slightly sweeter style. The Riesling Taste Profile was developed by the International Riesling Foundation.



TECHNICAL DATA

Total Acidity	0.81g/100 ml
pH	3.01
Residual Sugar	4.82g/100 ml
%Alcohol	9.0%
Blend	100% Riesling

