

# Chateau Ste Michelle®

2009 HARVEST SELECT  
COLUMBIA VALLEY

## TASTING NOTES

"Our new Harvest Select Riesling is made in a slightly sweeter style than our "Columbia Valley Riesling" but still shows the elements of classic Chateau Ste. Michelle Riesling. It offers beautiful crisp Washington Riesling character with rich flavors of ripe pears and peaches. The fresh fruit and decadent character is balanced with crisp acidity to keep the wine in harmony. This is a perfect patio sipping wine or would be a great match with Thai food. Enjoy!"

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER

## WINEMAKER VINTAGE NOTES

"A Tale of Two Vintages"

"The 2009 growing season was in a word - perfect. The weather was dry, warm with lots of sunshine. We started the season a week late in blooming, but quickly caught up as the perfect ripening weather lasted through September. Temperatures were not too hot, which allowed Rieslings to retain their natural acidity and more of a mineral and lime character in our cooler sites. The "tale of two vintages" has to do with the freeze that many vineyards experienced on the night of October 10th. The good news about this event is that most of our grapes were either already picked or had already reached a good level of maturity. It was at that point where we had to get in the rest of the fruit in short order, which we did. The 2009 whites have lots of fruit forward characters and plenty of natural acid."

## 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 at the peak of flavor at 23.3° Brix.
- 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.
- Starting with the 2009 vintage, we feature the "Riesling Taste Profile" scale on the back label to help people understand that this Riesling is made in a "medium-sweet" style.



## TECHNICAL DATA

TOTAL ACIDITY	0.71g/100 ml
PH	2.91
RESIDUAL SUGAR	4.74g/100 ml
ALCOHOL	11.0%

## FOOD PAIRING

FOODS Fresh fruit, crab, Asian dishes, mild cheeses

