

Chateau Ste Michelle®

2009 DRY RIESLING
COLUMBIA VALLEY

TASTING NOTES

"THE CHATEAU STE. MICHELLE DRY RIESLING IS A DRY, CRISP, REFRESHING STYLE OF RIESLING WITH BEAUTIFUL FRUIT FLAVORS, CRISP ACIDITY AND AN ELEGANT FINISH. IT OFFERS BEAUTIFUL RIPE PEACH AND APRICOT AROMAS WITH A CLEAN FINISH. THIS IS AN INCREDIBLY VERSATILE FOOD WINE AND MY FAVORITE WITH OYSTERS."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE NOTES

A TALE OF TWO VINTAGES

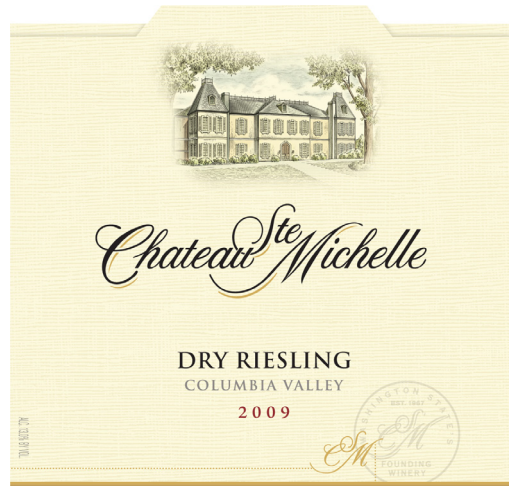
"The 2009 growing season was in a word - perfect. The weather was dry, warm with lots of sunshine. We started the season a week late in blooming, but caught up as the perfect ripening weather lasted through September. The weather was not too hot, which allowed Rieslings to retain their natural acidity 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." – BOB BERTHEAU

VINEYARDS

- Riesling fruit for the Dry Riesling comes predominately from the Yakima Valley of eastern Washington.
- 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, juicy style and retain all the natural acidity.

WINEMAKING

- Our winemaker chooses select lots of both warmer and cooler climate Riesling to create this elegant, dry style of Riesling, while maintaining beautiful fruit character.
- A cool fermentation in stainless steel tanks preserves the freshness and bright fruit qualities of this wine.



TECHNICAL DATA

TOTAL ACIDITY	0.71g/100 ml
PH	3.00
RESIDUAL SUGAR	0.76g/100ml
ALCOHOL	13.0%
BLEND	100% Riesling

FOOD PAIRING

FOODS crab, scallops, mild cheeses, Asian dishes, Indian curries

