

Chateau Ste Michelle®

2007 DRY RIESLING COLUMBIA VALLEY

TASTING NOTES

"WE MADE A SPECIAL DRY RIESLING JUST FOR THE NORTHWEST FOR THE PAST 15 YEARS. SLOWLY WE STARTED HEARING FROM CUSTOMERS IN OTHER PARTS OF THE COUNTRY WHO WANTED THIS DRIER STYLE RIESLING. STARTING WITH THE 2006 VINTAGE, WE WERE ABLE TO MAKE IT AVAILABLE NATIONWIDE. THE CHATEAU STE. MICHELLE DRY RIESLING IS A DRY, CRISP, REFRESHING STYLE OF RIESLING WITH BEAUTIFUL FORWARD FRUIT FLAVORS, CRISP ACIDITY AND AN ELEGANT FINISH. IT OFFERS BRISK, RIESLING CHARACTER OF WHITE PEACH AND MANDARIN ORANGES WITH A CLEAN FINISH. FOR THE 2007 BOTTLING, WE WERE LOOKING FOR EVEN MORE MINERALITY AND CITRUS CHARACTER BY SOURCING MORE FRUIT FROM THE COOLER YAKIMA VALLEY. THIS IS AN INCREDIBLY VERSATILE FOOD WINE AND MY NEW FAVORITE WITH OYSTERS."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike led to smaller canopy which allowed more light penetration and contributed to overall good flavor development in the fruit. The hot temperatures also resulted in smaller berries with concentrated flavors.
- Weather conditions during the summer and throughout harvest were ideal with mild to average temperatures.
- Mild temperatures in early September allowed Riesling to hold more natural acidity than in most years.

VINEYARDS

- Riesling fruit for the Dry Riesling came from cooler sites within 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

- Winemaker Bob Bertheau 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.

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TECHNICAL DATA

TOTAL ACIDITY	0.70g/100ml
PH	3.04
RESIDUAL SUGAR	0.78g/100ml
ALCOHOL	13.0%
BLEND	100% Riesling

FOOD PAIRING

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

