

Chateau Ste Michelle®

2010 RIESLING
COLUMBIA VALLEY

TASTING NOTES

"OUR COLUMBIA VALLEY RIESLING IS A BLEND OF RIESLING FROM THROUGHOUT WASHINGTON'S COLUMBIA VALLEY. WE CRAFT IT TO BE A REFRESHING, OFF-DRY RIESLING VINTAGE AFTER VINTAGE. THE WINE DELIVERS FLAVORS OF RIPE PEACH AND JUICY PEAR WITH SUBTLE MINERAL NOTES. THIS IS OUR "EVERY DAY RIESLING" THAT IS EASY TO MATCH WITH A VARIETY OF FOODS."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- 2010 was a year that tested our winemaker's patience. The ripening season was dominated by a mild spring and cool summer, resulting in harvest commencing three weeks later than normal.
- Luckily, the weather remained mild through September and October, ripening the grapes to maturity.
- The cooler weather conditions resulted in the grapes reaching optimum flavor ripeness to desired sugar levels.
- The milder temperatures allowed Riesling to develop concentrated fruit flavors along with mouthwatering acidity.

VINEYARD

- 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

- Fermentation temperatures were maintained at 55-60 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 of this bottle to help people understand that this particular Riesling is made in a "medium-dry" style.



TECHNICAL DATA

TOTAL ACIDITY	0.80g/100 ml
PH	3.05
RESIDUAL SUGAR	2.29g/100 ml
ALCOHOL	11.0%

FOOD PAIRING

FOODS	fresh fruit, crab, mild cheeses, chicken
HERBS	chervil, coriander seeds, dill, parsley

