

# Chateau Ste Michelle

## 2013 RIESLING COLUMBIA VALLEY

### TASTING NOTES

*“Our Columbia Valley Riesling is a blend of Riesling from throughout Washington’s Columbia Valley. Our goal is to craft a refreshing, flavorful, medium-dry Riesling vintage after vintage. The wine offers crisp apple aromas and flavors with subtle mineral notes. This is our “everyday Riesling” that is a pleasure to drink and easy to match with a variety of foods.”*

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER



### VINTAGE

- 2013 growing season enjoyed a record early start to bud break.
- Summer was consistent and warm, perfect for the vines to ripen.
- Harvest kicked off early in mid-August and extended into early November as fall brought cooler temperatures.
- The long, warm, consistent 2013 growing season resulted in beautifully ripe and balanced wines.

### 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 in September and October at the peak of flavor ripeness.
- Fermentation temperatures were maintained at 55°-60°F to preserve Riesling’s fresh and fruity character, using an assortment of yeasts for added complexity.
- We feature the “Riesling Taste Profile” scale on the back label to help people understand that this Riesling is made in a “medium-dry” style.

### TECHNICAL DATA

Total acidity	0.69 g/100 ml
pH	2.90
Residual sugar	2.01g/100 ml
Alcohol	12%

### FOOD PAIRING

Foods	<i>Fresh fruit, crab, mild cheeses, chicken</i>
Herbs	<i>Chervil, coriander seeds, dill, parsley</i>



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