

# Chateau Ste Michelle

## 2014 DRY RIESLING COLUMBIA VALLEY

### TASTING NOTES

*"The Chateau Ste. Michelle Dry Riesling is a dry, refreshing style of Riesling with beautiful fruit flavors, crisp acidity and an elegant finish. It offers inviting sweet citrus aromas and flavors. This is an incredibly versatile food wine and my favorite with oysters."*

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER

### VINTAGE

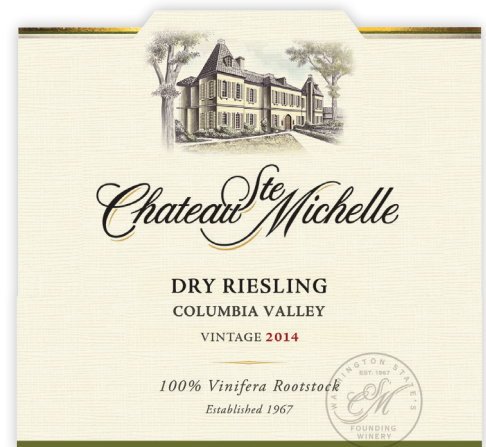
- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

### VINEYARDS

- Riesling fruit for the Dry Riesling comes from our best grower vineyards in the Columbia Valley.
- 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 the natural acidity.

### WINEMAKING

- Our winemaker chooses select lots of 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	0.72 g/100 ml
pH	2.88
Residual sugar	0.84 g/100 ml
Alcohol	12.5%
Blend	100% Riesling

### FOOD PAIRING

Foods *Crab, scallops, mild cheeses, Asian dishes, Indian curries*

