

# Chateau Ste Michelle

## 2015 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, HEAD WINEMAKER



### VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

### 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.
- 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 degrees F to preserve Riesling’s fresh and fruity character.
- We feature the “Riesling Taste Profile” scale on the back label to demonstrate that this Riesling is made in a “medium-dry” style.

### TECHNICAL DATA

TA	0.62 g/100 ml
pH	3.00
Residual sugar	2.05/100 ml
Alcohol	12%

### FOOD PAIRINGS

Foods	<i>Fresh Fruit, Crab, Mild Cheeses, Chicken</i>
Herbs	<i>Chervil, Coriander Seeds, Dill, Parsley</i>

