

Chateau Ste Michelle®

2010 DRY RIESLING
COLUMBIA VALLEY

TASTING NOTES

“THE CHATEAU STE. MICHELLE DRY RIESLING IS A DRY, CRISP, REFRESHING STYLE OF RIESLING WITH BEAUTIFUL FRUIT FLAVORS, CRISP ACIDITY AND AN ELEGANT FINISH. IT EXUDES BEAUTIFUL WHITE PEACH AND FLORAL AROMAS WITH A CLEAN FINISH. THIS IS AN INCREDIBLY VERSATILE FOOD WINE AND MY FAVORITE WITH OYSTERS.”

Bob Bertheau

BOB BERTHEAU, WINEMAKER

VINTAGE NOTES

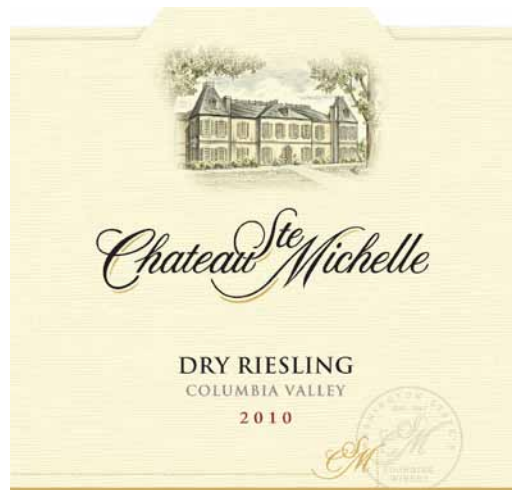
- 2010 was one of the coolest vintages on record and a year that tested our winemaker's patience.
- The ripening season was marked by a mild spring and cool summer, resulting in harvest starting three weeks later than normal.
- Fortunately, a warmer September and October allowed grapes to ripen to maturity.
- The cooler weather conditions resulted in grapes reaching optimum flavor ripeness to desired sugar levels.
- The cooler vintage allowed Riesling to develop concentrated flavors and vibrant acidity.

VINEYARDS

- Riesling fruit for the Dry Riesling comes predominately from 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

- Our winemaker 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.



TECHNICAL DATA

TOTAL ACIDITY	0.72g/100 ml
PH	3.05
RESIDUAL SUGAR	0.75g/100ml
ALCOHOL	13.0%
BLEND	100% Riesling

FOOD PAIRING

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

