

CHATEAU STE. MICHELLE & DR. LOOSEN  
**EROICA 2007 SINGLE BERRY SELECT**



Eroica is the result of a special partnership of German and American winemakers to craft an extraordinary Riesling from Washington state grapes. This is more than a blend of two estates, Dr. Loosen from the Mosel and Chateau Ste. Michelle from the Columbia Valley: It's an intermingling of Old World and New World philosophy and technique. Named for Beethoven's Third Symphony, Eroica is truly a concert of Old World and New World Riesling.

**TASTING NOTES**

Chateau Ste. Michelle winemaker Bob Bertheau and Mosel winemaker Ernst Loosen craft Single Berry Select in the traditional German Trockenbeerenauslese style and is one of the few TBAs in North America.

*"This is an ultra rich, concentrated yet elegant wine with intense aromas of orange blossom, honey and sweet spice. Appealing flavors of ripe pineapple and honey lead to a long, luscious finish."*

Bob Bertheau, Winemaker

**HARVEST**

- ~ The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- ~ In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike led to smaller canopy which allowed more light penetration and contributed to overall good flavor development in the fruit. The hot temperatures also resulted in smaller berries with concentrated flavors.

**VINEYARDS**

- ~ Grapes were harvested from our Horse Heaven Vineyard, located in the Horse Heaven Hills adjacent to the Columbia River.
- ~ The site enjoys early-morning humidity and moderate daytime temperatures in which *Botrytis Cinerea* thrives - a naturally occurring condition in the grapes required for making this exceptional wine.
- ~ Select grapes were left hanging on the vine two months after regular harvest, allowing *Botrytis* to set in.
- ~ Berries were individually hand picked from selected clusters.
- ~ Only *Botrytis* infected and raisined berries were used to make this wine.

**WINEMAKING**

- ~ Grapes were left on the vine to ripen until raisined for concentration.
- ~ Berries were individually picked and hand sorted.
- ~ Fermented for seven months to develop full character.

**ACCLAIM HIGHLIGHTS**

<b>98 pts</b> Wine Spectator (2005 vintage)	<b>96 pts</b> Wine Spectator (2001 vintage)	<b>98 pts</b> Wine Spectator (2000 vintage)
<b>97 pts</b> Wine Spectator (1999 vintage)		



**TECHNICAL DATA**

TOTAL ACIDITY .....	1.32g/100 ml
PH.....	3.17
ALCOHOL.....	7.5%
RESIDUAL SUGAR.....	37g/100ml
BLEND .....	100% Riesling
BRIX AT HARVEST.....	50.7
HARVEST DATE .....	October 15, 2007
CASES PRODUCED .....	72

**FOOD PAIRINGS**

FOODS:	<i>Tarte Tatin, warm peach pie a la mode, crème brulee with fresh berries</i>
SPICES:	<i>cinnamon, nutmeg, orange zest</i>

*Chateau Ste Michelle*

DR. LOOSEN