

Chateau Ste Michelle

2014 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

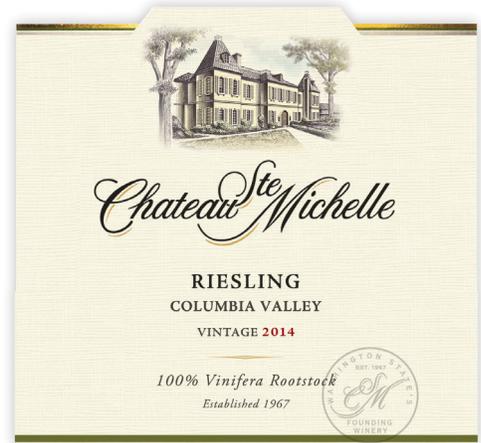
- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather patterns for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall, 2014 was an ideal growing season; ripening was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

VINEYARDS

- 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

Total acidity	0.76 g/100 ml
pH	2.95
Residual sugar	1.95g/100 ml
Alcohol	12%

FOOD PAIRING

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

