

CHATEAU STE. MICHELLE & DR. LOOSEN
EROICA 2005 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.

"This is an ultra rich, concentrated 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 2005 harvest tested our winemaker's patience, but ultimately delivered excellent quality fruit.
- ~ The growing season started cool, followed by 90+ degree days in July and August.
- ~ September brought cooler weather, which extended the season, allowing grapes extra time to ripen on the vine and enabling Botrytis to set in.

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 one month 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 eight months to develop full character.

ACCLAIM HIGHLIGHTS

96 pts Wine Spectator (2001 vintage) 98 pts Wine Spectator (2000 vintage) 97 pts Wine Spectator (1999 vintage)



TECHNICAL DATA

TOTAL ACIDITY 1.30g/100 ml
pH..... 3.61
ALCOHOL7.3%
RESIDUAL SUGAR 40g/100ml
BLEND 100% Riesling
BRIX AT HARVEST 51°
HARVEST DATE.....November 17, 2005
CASES PRODUCED 75

FOOD PAIRINGS

FOODS: *Tarte Tatin, warm peach pie a la mode, crème brulee with fresh berries*

SPICES: *cinnamon, nutmeg, orange zest*