

2007 EROICA RIESLING

THE PARTNERSHIP

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. Eroica reflects not only its variety and site, but also its heritage: bold and forward from its Washington roots, elegant and refined from German inspiration. Named for Beethoven's Third Symphony, Eroica is truly a concert of Old World and New World Riesling.

TASTING NOTES

"This Eroica shows the crisp acidity of the 2007 vintage, which was the best acidity holding year I have seen in my five years being involved in Eroica. The wine delivers mandarin orange and sweet lime aromas and flavors with subtle mineral notes. The cooler September, along with selecting fruit from higher elevation and cooler sites, contributed to the mouth-watering acidity balanced by beautiful Washington Riesling fruit. I have found this wine to be an amazing pairing with sweet, flavorful Dungeness crab."



Bob Bertheau, Winemaker

VINTAGE

- ~ 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 lead 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.
- ~ Weather conditions during the summer and throughout harvest were ideal with mild to average temperatures.
- ~ Mild temperatures in early September allowed Riesling to hold more natural acidity than in most years.

VINEYARDS

- ~ Eroica begins in the vineyard with Ernst Loosen and Chateau Ste. Michelle winemaker Bob Bertheau collaborating on site selection, irrigation management, crop levels and canopy management.
- ~ They work with vineyard managers to adjust yields and manage fruit exposure to prolong the ripening season for added flavor development of these cooler climate vineyards.
- ~ Evergreen Vineyard, near the town of George, Washington, contributes crisp lime and delicate peach flavors to the wine and made up over half of the 2007 blend.
- ~ Vineyards in the cooler Yakima Valley provide the amazing acidity and minerality. Viewcrest is the pinnacle of these vineyards, making the blend year after year.
- ~ Riesling grapes from our Horse Heaven Vineyard in the Horse Heaven Hills AVA also contributed to the final blend.

WINEMAKING

- ~ To protect flavor intensity, grapes were harvested at night when the vineyard temperatures were coldest.
- ~ Berries went direct to press, avoiding the possible loss of freshness caused by a crusher/destemmer.
- ~ A cool fermentation created a seamless integration of fruit, sugar and acid. Fruit-driven yeasts with slower fermentation rates were used to slow down fermentation and heighten fruit flavors.
- ~ Ernst Loosen and Bob Bertheau considered dozens of small lots, each reflecting a slight difference in character depending on where the grapes were grown, resulting in the complexity of the final blend.



TECHNICAL DATA

TOTAL ACIDITY	0.78g/100ml
pH	3.00
ALCOHOL	12%
RESIDUAL SUGAR.....	2.15g/100ml
BLEND	100% Riesling
HARVEST DATE.....	September 27, 2007

FOOD PAIRINGS

FOODS: *Asian dishes,
Indian curries,
crab, scallops*

