

2008 EROICA RIESLING 10TH VINTAGE

Launched in 1999, Eroica is a labor of love for two of the world's great Riesling producers. One from the Old World, Dr. Loosen estate of Germany, and the other from the New World, Chateau Ste. Michelle of Washington state. An intermingling of Old and New World philosophies and techniques enables the crafting an extraordinary Riesling from Washington state grapes. Named for Beethoven's Third Symphony, 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.

TASTING NOTES

"This Eroica shows the crisp acidity of the cooler 2008 vintage. The wine exudes mandarin orange and sweet lime aromas and flavors with subtle mineral notes. The mouth-watering acidity is beautifully balanced by flavorful Washington Riesling fruit. After a decade we have truly found our 'Eroica style,' striving for beautiful bright fruit with crisp acidity and enhanced minerality."



Bob Bertheau, Winemaker

VINTAGE

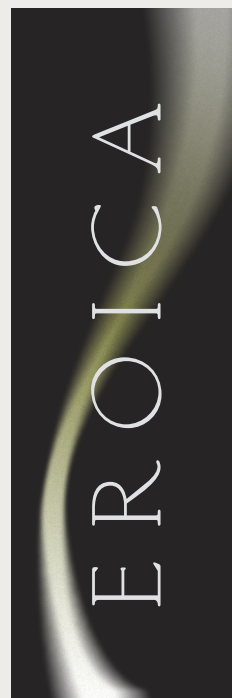
- ~ A "perfect" ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state's Columbia Valley in 2008.
- ~ Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- ~ Warm weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

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.
- ~ Vineyards in the cooler Yakima Valley provide amazing acidity and minerality.
- ~ Viewcrest is the pinnacle of these vineyards, making the blend year after year.
- ~ Evergreen Vineyard, near the town of George, Washington, contributes crisp lime and delicate peach flavors to the wine.
- ~ 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	0.82g/100ml
pH.....	3.03
ALCOHOL	11.5%
RESIDUAL SUGAR	1.77g/100ml
BLEND	100% Riesling

FOOD PAIRINGS

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

Chateau Ste. Michelle.

&

DR. LOOSEN