



TA: 0.74 g/100 mL

PH: 3.12

ALCOHOL: 13%

RESIDUAL SUGAR: 0.75 g/100ml

BLEND:

100% Riesling

COLUMBIA VALLEY

2021 Dry Riesling

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The 2021 season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

- Fruit for our Dry Riesling are sourced from the best grower vineyards in the Columbia Valley.
- Sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Grapes were picked under cool nighttime skies to preserve its fresh quality and to retain its natural acidity.

WINEMAKING NOTES

- Our winemaker chooses select lots to create this elegant, dry style of Riesling, while maintaining beautiful fruit character.
- A cool fermentation in stainless steel tanks preserves the freshness and bright fruit qualities of this wine.
- We feature the “Riesling Taste Profile” scale on the back label to demonstrate that this Riesling is made in a “dry” style.

RECOMMENDED FOOD PAIRINGS

- This versatile and flavorful wine would be enjoyable on its own or with food. Try it with light pasta and rice dishes, grilled fish, and a wide array of cheese.

TASTING NOTES

“The Chateau Ste. Michelle Dry Riesling is a dry, refreshing style of Riesling with beautiful fruit flavors, crisp acidity and an elegant finish. It offers inviting sweet citrus aromas and flavors. This is an incredibly versatile food wine and my favorite with oysters.” – Katie Nelson, Head Winemaker