



# Ste·CHAPELLE

*A Northwest Treasure*

## **2008 RIESLING** *Winemaker's Series*

### ***BACKGROUND***

Riesling is considered by many to be the world's most noble white wine grape. Tremendously versatile, it can be vinified in a diverse array of styles. Riesling is ideally suited to the high-altitude climate of Idaho's Snake River Valley and has become one of Ste. Chapelle's signature wines.

### ***WINEMAKING***

The 2008 vintage enjoyed a long and warm growing season, which allowed us to pick our Riesling grapes at full maturity. The juice is cold-fermented until just the right amount of sugar has been converted to alcohol, then racked and filtered to leave the desired amount of residual sweetness. Our Riesling is lower in alcohol than typical table wines, because a portion of the grape sugar is left unfermented.

### ***WINE DESCRIPTION***

The 2008 Riesling has wonderful aromas and flavors of lemon and fig, with a strong floral component. The wine is finished in the medium sweetness range and balanced with ample acidity.

### ***FOOD PAIRINGS***

This well balanced Riesling is an excellent choice for fish, pork and pastas in a cream sauce. The wine also pairs beautifully with fresh seasonal fruits and mild cheeses.

### ***TECHNICAL NOTES***

Winemaker:	Chuck Devlin
Appellation:	Snake River Valley, Idaho
Total Acidity:	.87 g/l
pH:	2.95
Alcohol:	13.5%
Residual Sugar:	3.0 g/l
Harvest Date:	October 2008
Bottling Date:	March 2009
Released:	April 2010
Cases Produced:	42,000