

STE CHAPELLE



2017 SRV SPECIAL HARVEST RIESLING

TASTING NOTE

Aromas of apricot and delicate honeysuckle and flavors of pineapple, honey and citrus. Bright and balanced acidity lead to a well-rounded finish.

FOOD PAIRING

Carrot Cake

BACKGROUND

Overlooking the farms and orchards of the Snake River Valley are Ste. Chapelle Winery's premium vineyards. Since 1975, we've recognized that cool winters, hot summers, volcanic ash soils, and the vineyard's lofty elevations lend to incredible flavor and balance.

VINTAGE NOTE

A cold snap with negative temperatures in January of 2017 hurt many vines in the Snake River AVA, leading to an 80-85% loss. However, the large amounts of snow on the ground during the cold snap, served to protect the vine roots and allow for a quick recovery through steadily warm spring and summer months. Despite negative temperatures, some shining stars among the vines continued to produce fruit including Syrah, Pinot Gris, Cabernet Sauvignon, and Riesling. The short and sweet 2017 harvest bore fruit with pronounced intensity and acidity that will make a fine 2017 vintage from Idaho.

TECHNICAL DATA

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|---------------|----------------------------------|
| VARIETY BLEND | 100% Riesling |
| VINEYARD | 95% Symms, 5% Washington |
| ALCOHOL | 12.64% |
| HARVEST DATE | October 2017 |
| T.A. | 6.56 g/L pH 3.22 |
| AGED | Aged 7 months in Stainless Steel |