



AIRFIELD

2008 Riesling

Vineyard: The Riesling is from the J-7 block. Fruit from this block is often included in Chateau Ste. Michelle's Eroica blend, one of the highest rated Riesling's in the state. The vines were planted in 1978 and are on a northwest facing slope. Soils are silt loam.

Vinification: Nine tons of Riesling grapes were machine harvested on October 29th. After transporting to the winery, the grapes were fed 'whole cluster' into the press. After a gentle press cycle, the juice was pumped to tank. It remained in tank for 2 weeks as most of the 2008 reds were fermented and put to barrel. The juice was then racked and warmed to 60 degrees. Inoculation was done using the yeast PDM. Ferment was kept at 60 degrees and continued until November 30th.

Maturation: The Riesling was left in a stainless steel tank until bottling.

Bottling: Bottled on March 22nd, 2009. This wine was both heat and cold stabilized. Filtration was conducted using plate and frame and then again using membrane filter directly before bottling. Screw cap closures were applied.



REGION	Yakima Valley AVA, Washington
VINTAGE	The 2008 Vintage started off with a very cool spring. Usually our estate vineyards break buds the 10th of April, but in 2008 it was about two weeks late. The weather heated up and it seemed as if we would get back on track, but a cooler than normal August and the slow start led to delayed ripening. Luckily, we had an Indian Summer that kept temperatures hovering near 80 degrees well into October. Perfect ripeness finally arrived. The vintage's long hang time led to big wines that have acidity.
VARIETAL COMPOSITION	97% Riesling, 3% Pinot Gris
WINE ANALYSIS	14.1 % alcohol
	7.5 g/L TA
	3.13 pH
RESIDUAL SUGAR	1.70%
CASES PRODUCED	510
RELEASE DATE	April 25, 2009

Hand-Crafted By Winemaker:

Marion Z. Miller

- COLOR** Clear, pale straw.
- NOSE** Aromas of apricots and floral notes.
- PALATE** Off-dry with ample acidity to balance the residual sugar. Light-bodied and refreshing. Flavors of green apples and citrus fruits with a touch of minerality.
- FOOD PAIRING** Pairs well with a wide variety of foods, such as poultry, pork, fish, spicy Asian cuisine, and desserts.
- PEAK DRINKING** Now through 2010.