



AIRFIELD

2008 Late Harvest Riesling

Vineyard: The Riesling is from the J-7 Riesling block. 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: The grapes for this late harvest were machine picked on November 20th. At this time, they measured at 40.3 brix. In total, nine tons were harvested. To concentrate the fruit, the grapes were shipped to a cold storage warehouse where they were frozen. They were later pressed on December 8th and 9th. Pressing took 2 days, and the yield of juice averaged 75 gallons per ton. After completing the pressing, the juice was fined and allowed to settle for 2 days. The juice was then racked and warmed to 60 degrees. Inoculation was done using the yeast DV10. Ferment was kept at 62 degrees and continued until January 15th.

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

Bottling: Bottled March 4th, 2009. The wine was heat and cold stabilized, then filtered with a plate and frame filter. The wine was filtered again using a membrane filter directly prior to bottling. It was bottled in 375 ml bottles and cork finished.



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| 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 | 100% Riesling |
| WINE ANALYSIS | 12.4% alcohol 10.35 g/L TA 3.44 pH |
| RESIDUAL SUGAR | 22.0% |
| CASES PRODUCED | 490 cases |
| RELEASE DATE | April 25, 2009 |

Hand-Crafted By Winemaker:

Marion Z. Miller

- COLOR** Bright, medium gold.
- NOSE** Loads of ripe apricot with nuances of honey.
- FLAVORS** Very sweet flavors of apricot and nectar. Creamy and viscous without being super cloying.
- FOOD PAIRING** A lovely accompaniment to desserts. Pair with a toffy crusted apple cake, vanilla ice cream, summer fruit torte, or classic cheesecake.
- PEAK DRINKING** Now through 2014.