



Celilo Vineyard is a meticulously managed site rising high above the Columbia Gorge a few miles NW of Hood River, OR. It is arguably one of the greatest white grape sites in Washington with its cool climate, wonderfully mineral rich soil and high winds that move the 50" of annual rainfall off the canopy.

With the cooler than average temperatures in 2008 we went through the vineyard a dropped about 70% of the fruit to ensure what we had on the vine would achieve full physiological ripeness. With a week of 75°F+ weather starting on October 9th we were able to get the fruit just where we wanted it. Sadly, only 80 cases of this wine were produced.

AROMATICS

Bosc and Asian pear, ginger, fresh apricots and minerals.

PALATE

A cooler year gave us slightly higher acidity but incredible focus. A perfect food wine.

2008 Columbia Gorge Celilo Vineyard Pinot Gris

VINEYARD DETAILS

VINEYARD SOURCES:
Celilo Vineyard

GRAPE/VINEYARD PERCENTAGES:
Pinot Gris 1975 block

PRIMARY FERMENTATION DETAILS

HARVEST DATES
10.20.2008

BRIX AT HARVEST
23.9°

TREATMENT AT THE PRESS
Whole cluster Pressed

FERMENTATION TIME
71

FERMENTATION TEMP
49°- 55° F peak

BARREL PROGRAM
100% Stainless Steel
Aged on fine lees for 4 months

FINISHED WINE DETAILS

ALCOHOL
12.60%

PH/TITRATABLE ACIDITY
3.53 / 9.20 g/L

RESIDUAL SUGAR
3.734 g/L

BOTTLING DATES
05.13.2009 78 Cases

www.RossAndrewWinery.com

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