



The cool vintage of 2010 represents our third vintage MEADOW, our white blend that highlights the purity of fruit and expansive aromatics that come from Oregon's Willamette Valley and Washington's Columbia Gorge AVA. We welcome cool vintages like this in these two regions. This wine is again Pinot Blanc dominant with a splash of Pinot Gris, Riesling and Gewurztraminer to give the wine incredible aromatics.

AROMATICS

Bosc Pear, minerals and a touch of rose petal.

PALATE

Fresh, vibrant and complex. This qualifies as a definite Porch Pounder.

2010 MEADOW White Wine

VINEYARD DETAILS

VINEYARD SOURCES:

84% Washington (Columbia Gorge AVA)
16% Oregon (Willamette Valley)

PRIMARY FERMENTATION DETAILS

HARVEST DATES

10.14.2010 ~ 11.04.2010

BRIX AT HARVEST

22.1° ~23.9°

TREATMENT AT THE PRESS

Whole cluster Pressed and selectively
Co-fermented

FERMENTATION TIME

62 days

FERMENTATION TEMP

48°- 54° F peak

BARREL PROGRAM

100% Stainless Steel
Aged on fine lees for 4 months

FINISHED WINE DETAILS

ALCOHOL

12.6%

PH/TITRATABLE ACIDITY

3.33 / 9.19 g/L

RESIDUAL SUGAR

2.45 g/L

BOTTLING DATES

05.10.2010 832 Cases

www.RossAndrewWinery.com

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