

In an effort to expand our white wine portfolio, we decided to look to Oregon as we felt it's cooler climate and soils were a near ideal combination for highly aromatic varieties like Pinot Bland, Pinot Gris, Riesling and Gewurztraminer.

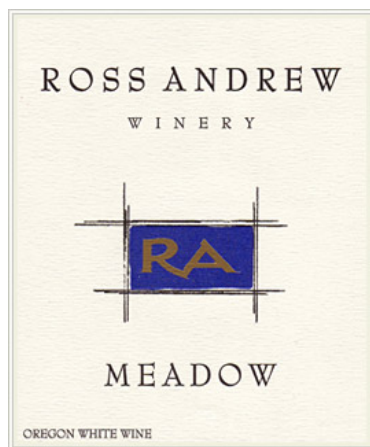
A Pinot Blanc dominant blend, this wine has beautiful structure and acidity that will pair well with a wide variety of dishes, or is right at home on the back deck solo.

AROMATICS

Fresh grass and lime. As the wine warms, white peaches, minerals and lemon emerge.

PALATE

Crisp and totally refreshing.



2007 MEADOW Oregon White Wine

VINEYARD DETAILS

VINEYARD SOURCES:
75% Willamette Valley
25% Rogue Valley

PRIMARY FERMENTATION DETAILS

HARVEST DATES
10.17.2006 ~ 10.25.2007

BRIX AT HARVEST
23.4° ~24.0°

TREATMENT AT THE PRESS
Whole cluster Pressed and selectively
Co-fermented

FERMENTATION TIME
38 days

FERMENTATION TEMP
49°- 55° F peak

BARREL PROGRAM

100% Stainless Steel
Aged on fine lees for 4 months

FINISHED WINE DETAILS

ALCOHOL
12.8%

PH/TITRATABLE ACIDITY
3.32 / 7.91 g/L

RESIDUAL SUGAR
2.45 g/L

BOTTLING DATES
05.13.2009 600 Cases

www.RossAndrewWinery.com

Mailing Address: PO BOX 425 MEDINA, WA 98039 Tel: 206.369.3615
Tasting Room: 14810 - NE 145th ST. Woodinville, WA 98072 Tel: 425.485.2720