



2008 represents our second vintage for MEADOW, our expansions into the vineyard of Oregon to explore its cooler climate and varied soils. The vineyards delivered slightly riper fruit than in 2007, but the flavors and balance were wonderful. This wine is again Pinot Blanc dominant with a splash of Pinot Gris, Riesling and Gewurztraminer to give the wine incredible aromatics.

AROMATICS

White flowers, Meyer lemon and a hint of mineral.

PALATE

Spicy, complex and crisp (dry) on the palate.

2008 MEADOW Oregon White Wine

VINEYARD DETAILS

VINEYARD SOURCES:

85% Willamette Valley
15% Rogue Valley

PRIMARY FERMENTATION DETAILS

HARVEST DATES

10.04..2008 ~ 10.29.2008

BRIX AT HARVEST

23.4° ~24.2°

TREATMENT AT THE PRESS

Whole cluster Pressed and selectively
Co-fermented

FERMENTATION TIME

51 days

FERMENTATION TEMP

48° - 57° F peak

BARREL PROGRAM

100% Stainless Steel
Aged on fine lees for 4 months

FINISHED WINE DETAILS

ALCOHOL

12.6%

PH/TITRATABLE ACIDITY

3.41 / 5.19 g/L

RESIDUAL SUGAR

4.45 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