



Ash Hollow's white wine is called *Somanna*, a "super-white" blend of Sauvignon Blanc and Pinot Gris. *Somanna* is vinified in stainless steel, allowing the wines to show their incredible perfumes and aromas, while maintaining a lean mineral palate that complements food and provides for a nice long finish.

The aromas are of honeysuckle, citrus, bosc pear and fuji apple with hints of almond and straw. In the mouth, the apple and pear fruits remain, with guava and honeydew melon, and a nice long finish. The wine goes well with chilled seafoods, as well as spicy food such as Thai - it stands up for itself!

Sauvignon Blanc originated in the Loire Valley in France but is now grown with great success in New Zealand, parts of California, and the Columbia Valley; Sauvignon Blanc wines can be piercing aromatic and extremely refreshing. Pinot Gris, related to both Pinot Noir and to Chardonnay, is grown with fine results in the Alsace region in France in Italy, in Oregon, and in the Columbia Valley. Pinot Gris wines are generally full and rich, with smoky, pungent aromas. Ash Hollow's white wine grapes are sourced from two outstanding vineyards in the Columbia Valley; Willow Crest Vineyard near Prosser and Airport Ranches Vineyard near Grandview.

Hand picked and brought to the winery in the very early hours of the morning to ensure that they are crisp and cold, the Pinot Gris and Sauvignon Blanc white grapes that make up the Ash Hollow *Somanna* are whole-cluster pressed to a stainless steel tank. This process provides just the right amount of contact with the skins and stems of the white grapes, and results in a richer and more complex wine. Once the wine has settled, the juice is inoculated with yeast and undergoes a very slow, cool fermentation. Once that fermentation has completed – the natural sugars in the juice have been consumed by the yeast and converted to alcohol – the tanks are chilled to 40 degrees for two weeks. Every three weeks, the new wines are stirred to extract flavors from the lees. Prior to bottling, the wines are fined and filtered to produce a wine with stunning clarity, beautiful color, sharp crispness and a complex and layered flavor profile. Only 400 cases produced.

In ancient lore, a divine intoxicant called "Soma" was made as nectar for the gods from the sugary sap of an Ash tree. The Ash tree was known as the "tree of life" from which all good things flow in a cyclical unison with nature. Until the last century the sugary secretions from Ash trees were sold under the name "manna". John's wife, Jacqui, found and combined the two names to form *Somanna* – a delightful, refreshing wine from Ash Hollow.