



Ash Hollow

2006 Sauvignon Blanc

Limited Production ~ Special Release

Our 2006 Sauvignon Blanc is a blend of two unique Eastern Washington vineyard sites. Evergreen Vineyard is located in George, Washington right off of the Columbia River. It is a cool site that ripens late and has a long hang time. We try to pick our grapes early to maintain a nice natural acidity and this site has some of the nicest acids we have seen in the state. These grapes express ripe citrus notes on the nose and have a crisp steely finish. Airport Ranch Vineyards is located northwest of Prosser and is one of the hotter sites we use. These Sauvignon Blanc grapes have a powerful passion fruit nose and wonderful balance.

With aromatic citrus, honeydew melon, passion fruit, cut grass, and a hint of blueberry notes on the nose, our 2006 Sauvignon Blanc has a very nice balance on the palate, wonderful minerality and texture, and a crisp, clean, refreshing finish.

The grapes were fermented separately in stainless steel tanks and blended together after primary fermentation finished. We allow the wine to stay on their lees for four months before racking and filtering to develop texture and mouth feel. Crisp and clean, this Sauv Blanc when chilled goes great with spicy food and hot afternoons.

100% Sauvignon Blanc; Columbia Valley

Alc: 12.9% pH: 3.17 TA: .64 g/100mL

Winemaker: Steve Clifton

Asst Winemaker: Justin Michaud

150 cases produced - Released: May 2007

