



Ash Hollow

2006 Rosé

Our Rosé here at Ash Hollow is 100% Cabernet Franc, and we are happy to say this wine rocks!

We harvest the grapes for this wine early to ensure we get a fruity wine with a nice crisp finish. The grapes were cold soaked for thirty-six hours to extract enough color and flavor from the skins before pressing. The wine was fermented in stainless steel barrels to maintain a fresh, clean style. After thirty days, the primary fermentation was finished and we stopped the wine from undergoing secondary fermentation.

Slight honeysuckle and a hint of rhubarb on the nose, this rosé has an earthiness to it, bright strawberry and cherries, a bit of white pepper, and a little rhubarb on the finish. Rosé, as the New World is learning, is an incredibly versatile wine. Pair with good friends or a great sunset.

100% Cabernet Franc

Alc: 14.2% pH: 3.60 TA: .51 g/100mL

Winemaker: Steve Clifton

Asst Winemaker: Justin Michaud

110 cases produced – Released: May 2007

