



Ash Hollow

2006 Somanna

Our premier white wine, Somanna, is a 50/50 blend of Sauvignon Blanc and Pinot Gris vinified entirely in stainless steel. This allows the incredible perfumes and aromas of the wine to show, while maintaining a lean mineral palate that provides a nice long finish. The grapes are from outstanding Columbia Valley vineyards: the Pinot Gris is from Minnick Vineyard and Upland Vineyard; the Sauvignon Blanc is from Airport Ranch and Evergreen Vineyard.

Crisp & clean, this uncommon blend has often been called a white wine for red wine lovers. Aromas of Bosc pear and Fuji apple are clearly present from the start with cut green grass and a hint of citrus soon to follow. The blend is well balanced as the Pinot Gris and Sauvignon Blanc find a fulfilling stability. The flavors are inviting with honeydew and citrus mingling before a clean, mineral toned finish.

Our 2006 Somanna was fermented separately and blended together after primary fermentation. The wine was left on its light lees for four months and underwent a cool fermentation lasting over 30 days. It was then cold settled to stop malolactic fermentation.

This wine is meant to enjoy now. It can be enjoyed alone, or as a wonderful compliment to everything from light fare and seafood to spicy cuisine. Enjoy!

50% Sauvignon Blanc ~ 50% Pinot Gris

Columbia Valley

Alc: 12.9% pH: 3.27 TA: .59 g/100mL

Winemaker: Steve Clifton

Asst Winemaker: Justin Michaud

375 cases produced – Released: May 2007

