



Ash Hollow

2007 Sauvignon Blanc

Limited Production ~ Special Release

Our 2007 Sauvignon Blanc is made up of fruit sourced from the Airport Ranch Vineyard in Columbia Valley. Ash Hollow has been very fortunate to be working with Mike Miller and his Vineyards since 2003. The Airport Ranch Vineyard is located northwest of Prosser, which makes a great site for Sauvignon Blanc to flourish due to the extremely hot growing season.

We picked the fruit a little later this year to help fully develop the aromatics, while not picking too late to retain a nice, high acidity. The grapes were hand harvested and whole cluster pressed, then fermented in stainless steel tanks. After primary fermentation, the wine was aged on its lees for four months to help develop a full texture and mouthfeel.

Crisp and clean, our 2007 Sauvignon Blanc not only displays zesty citric aromas, but lush tropical fruits and dried pineapple show as well. Hints of starfruit, cut grass, and a complex minerality develop into a rich, long finish. Light and refreshing, this wine should definitely be enjoyed on a hot afternoon! It pairs beautifully with fragrant salads, such as Caesar or Greek, or any type of fish that is out there.

100% Sauvignon Blanc; Columbia Valley

Alc: 14.7% pH:3.31 TA: .72 g/100mL

Winemaker: : Justin Michaud

Asst Winemaker Steve Clifton

150 cases produced - Released: May 2008

