



Ash Hollow

2007 Somanna

Somanna, our premier white wine, is a 50/50 blend of Sauvignon Blanc and Pinot Gris. All Columbia Valley fruit goes into this uncommon blend; while we source the Pinot Gris from the Minnick and Uplands Vineyard, the Sauvignon Blanc comes from the North Ridge Vineyard and Airport Ranch.

After hand harvesting the fruit, it was fermented separately in stainless steel and blended together after the primary fermentation, whilst undergoing a cool fermentation for 30 days, then cold settled to stop malolactic fermentation. It was left on its lees for four months to develop and maximize structure.

This full-bodied, unique blend has often been called a white wine for red wine lovers. Our 2007 vintage is showing lovely notes of pear, passion fruit, and pineapple...followed by the subtleness of cut green grass, and lemon zest. This inviting blend begins with a zingy citrus front, followed by a well-balanced mineral toned finish.

Somanna in its fruit forward style, displays a nice lasting acidity which makes this wine a wonderful accompaniment with food. Enjoy alone or try with lighter fare, seafood, or spicy cuisine. Enjoy!

50% Sauvignon Blanc ~ 50% Pinot Gris

Columbia Valley

Alc: 14.3% pH: 3.42 TA: .69 g/100mL

Winemaker: Justin Michaud

Consultant Winemaker: Steve Clifton

425 cases produced – Released: May 2008

