



Ash Hollow

2007 Pinot Gris

Limited Production ~ Special Release

Ash Hollow harvests fruit for our Pinot Gris from two wonderful vineyards within Columbia Valley. The Uplands Vineyard, located just south of Sunnyside, sits upon a steep sloping hillside with great southern exposure. The Minnick Vineyard is one of our favorite sites, providing some of the longest hang time of any of our white wine grapes, which helps to develop the complexity of the fruit.

The grapes were hand harvested, whole cluster pressed, then cold settled for twenty four hours before being inoculated. Fermentation took place in stainless steel tanks; the wine was left on its lees for almost four months, then racked clean and filtered prior to bottling.

This 2007 Pinot Gris is a blend of 70% Minnick Vineyard and 30% Uplands Vineyard fruit. By blending the grapes from these two unique vineyards, we capture the best attributes of both sites, producing a well-balanced, crisp, complex wine. Being light in color, this Pinot Gris bursts with aromas of Bosc Pear and honeysuckle. Flavors of lychee, tropical fruit and melon are soon to follow, with a delicious crisp finish. Enjoy this wine before dinner as an aperitif or pair with some zesty goat cheese. YUM!

100% Pinot Gris; Columbia Valley

Alc: 13.9% pH:3.32 TA: .77g/100mL

Winemaker: Justin Michaud

Consultant Winemaker: Steve Clifton

150 cases produced – Released: May 2008

