



Ash Hollow

2006 Gewürztraminer

The Den Hoed Vineyard is located just north of Sunnyside and seems an ideal place to grow Gewürztraminer. The grapes express layers of spicy characteristics and wonderful tropical fruits. After picking, we whole cluster pressed the grapes and let them cold settle for twenty-four hours before inoculating the juice. Our fermentation took place in a stainless steel tank and was allowed to go completely dry before cold stabilizing the wine to stem secondary fermentation. We left the wine on its lees for four months to develop its wonderfully rich mouth feel, then racked and filtered before bottling the wine in early April 2007.

Smelling like a flower garden, our dry Gewürztraminer possesses shades of honeysuckle and a soft, golden finish. Excellent for all palates, this wine goes wonderfully with Thai and Indian dishes, but it is diverse enough to be enjoyed on its own. Most likely very different than other domestic Gewürztraminers you've tried, Paul Gregutt wrote this one, "is not to be missed."

Picked on September 18, 2006 and fermented in 100% stainless steel, the wine went through 100% primary fermentation and was left on its lees for four months prior to racking. The wine was filtered and bottled in April 2007.

100% Gewürztraminer, Columbia Valley

Alc: 14.2% pH: 3.62 TA: .72 g/100mL

Winemaker: Steve Clifton

Asst Winemaker: Justin Michaud

230 cases produced – Released: May 2007

