



Ash Hollow

2006 Pinot Gris

Limited Production ~ Special Release

Ash Hollow harvests its Pinot Gris from two vineyards in the Columbia Valley. Uplands Vineyard is located just south of Sunnyside. The blocks from which we source our fruit sit at the top of the vineyard overlooking the Columbia Valley with steep sloping hillsides and good southern exposure. The fruit profile seems to be lychee and tropical fruit tones and it develops a full-bodied mouth feel in our wines. The Minnick Vineyard is one of our favorite sites and provides for some of the longest hang time of any of our white wine grapes; this really helps to develop the fruit in the nose. The grapes from this site have a strong pear and honeysuckle nose while maintaining a crisp finish.

The grapes were whole cluster pressed then cold settled for twenty-four hours before being inoculated. After fermentation, the wines were blended together and left on their lees for four months to develop fullness in the wine. The wine was filtered and bottled in April 2007. With apricot and pear, cut green grass and citrus in the nose, this bright Pinot Gris expands in the mouth and finishes with a hint of wildflowers. Fruit lingering finish on mid palate. Slight honeysuckle. A touch of spice.

100% Pinot Gris; Columbia Valley

Alc: 13.6% pH: 3.13 TA: .63 g/100mL

Winemaker: Steve Clifton

Asst Winemaker: Justin Michaud

150 cases produced – Released: May 2007

