



Ash Hollow

2007 Gewürztraminer

Located just north of Sunnyside resides the Den Hoed Vineyard, which we have found to produce exceptional Gewurztraminer grapes. This is our third year working with this fruit and we continue to learn how to best express the intensity of the site.

The grapes were hand-picked on September 13th, 2007 and whole-cluster pressed, then allowed to cold settle for twenty-four hours before inoculating the juice. The fermentation took place in stainless steel tanks and was allowed to go completely dry before stopping second fermentation. We left the wine on its lees for four months, stirring occasionally for increased mouthfeel, then racked and filtered the wine before bottling in late March.

An aromatic honeysuckle nose compliments the spiciness of this wine. Thoughts of a flower garden cross the mind, while rich flavors of lemons burst for a nice lengthy finish. Excellent for all palates, this dry Gewurztraminer goes wonderfully with Thai and Indian dishes, but is diverse enough to be enjoyed on its own.

100% Gewürztraminer, Columbia Valley

Alc: 13.9% pH: 3.42 TA: .63 g/100mL

Winemaker: Justin Michaud

Consultant Winemaker: Steve Clifton

440 cases produced – Released: May 2008

