

AGO

2021 AGO CHARDONNAY

Celilo Vineyard | Columbia Gorge



HARVEST DATE: September 13th

VINEYARD: Celilo Vineyard

PH: 3.2

TA: 8.1 g/L

ALCOHOL: 13.3%

FERMENTATION: 100% neutral oak

ELEVAGE: 10 months neutral oak

BOTTLED: August 2022

CASES PRODUCED: 200

THE LEGEND: The opportunity to work with Chardonnay fruit from the Celilo Vineyard in 2016 and thus, the AGO label was born. With a gentle hand, we ferment our Chardonnay in neutral oak to build a bit of texture but still allow that vibrant acidity and purity of fruit to sing.

THE TASTE: This Celilo Vineyard Chardonnay is fresher than a morning in May, bursting with desert parsley and white blossoms after scattered showers. It waves like the windswept tall grasses on our spring hillsides. May that wind blow you home again and roll away the dew.

THE PLACE: Arguably one of the most well known and sought after vineyards in the Columbia Gorge. Celilo vineyard was first planted in 1972. Situated on the Washington side of the Columbia river, at 1100 feet, on Underwood Mountain; the vineyard is primarily planted to white varieties like Chardonnay, Gewurztraminer and Pinot Gris. The 30 acre property sit primarily on deep volcanic ash and has been dry farmed since it was first planted.
