

AGO

2022 AGO CARBONIC PINOT NOIR | COLUMBIA GORGE AVA



HARVEST: September 17th

VINEYARD: Columbia View Vineyard

BRIX: 22.8

pH: 3.87

TA: 5.7 g/L

FERMENTATION: whole cluster, 100% stainless steel

BOTTLED: March 2023

ALCOHOL: 13.4%

CASES PRODUCED: 125

THE LEGEND: We first brought Pinot Noir into our cellar in Lyle in 2016 as a flagship of AGO label and continued to do so for two years. Like Phish, we took a brief hiatus did some reflecting and experimenting and thus, our 2.0 phase has begun. A bit funkier and jazzier, this carbonic Pinot Noir is whole cluster fermented for three weeks and is unfinned and unfiltered.

THE TASTE: You may find your thrill in the 2022 AGO Carbonic Pinot Noir. It sits atop a ripe blueberry hill and its sweet melody lingers above a fresh, swaying grassiness and grounding juniper. Perfect for making the moon and time stand still, at least for a moment.

THE PLACE: Columbia View Vineyard is directly across the river from us in Mosier, OR. Alluvial sand and gravel soil on a gentle north facing slope that descends into the river, the Pinot Noir block sits right above the banks of the Columbia River and what is known as Pirate's Cove beach.