

AGO

2022 AGO CARBONIC PRIMITIVO | COLUMBIA GORGE AVA



HARVEST: October 18th

VINEYARD: Columbia View Vineyard

BRIX: 22.6

pH: 3.08

TA: 5.7 g/L

FERMENTATION: 100% stainless steel

BOTTLED: March 2023

ALCOHOL: 14%

CASES PRODUCED: 200

THE LEGEND: Having new projects in the cellar keeps us engaged and excited and fortunately, the Gorge AVA has no shortage of unique varietals. This block from our neighbors across the river at Columbia View Vineyard became available at just the time we were wanting to play around with making a chilled red. This carbonic Primitivo is whole-cluster fermented for three weeks and is unfinned and unfiltered.

THE TASTE: Oh yeah! The 2022 Carbonic Primitivo busts down the wall with punchy berry fruit as it bounces across the palate. Best served chilled, the supple and velvety texture adds balance to the squeaky freshness, and will make you long for any waterfront, toes in the sand, with an afternoon unfolding.

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 Primitivo block is protected from the high winds in small draw ringed with basalt cliffs.