



HARVEST: September 28th

VINEYARDS: COR estate + Columbia View Vineyard

BRIX: 21.5

pH: 3.22

TA: 7.9 g/L

FERMENTATION: 100% stainless steel

BOTTLED: March 2023

ALCOHOL: 13.6%

CASES PRODUCED: 200

THE LEGEND: A swimming hole on the the Klickitat River is sacred in the August heat out in Lyle. That refreshment is replicated by our Sauvignon Blanc. The first vintage from the estate was produced in 2019. We ferment it in stainless steel to retain that crisp acidity and purity of fruit.

THE TASTE: The 2022 AGO Sauvignon Blanc is no wallflower. Its electricity vibrates with keen aromas of fresh green grass and sun-kissed citrus, transporting you to a botanical garden and pumping you with the energy that only a pure deep breath can provide.

THE PLACE: We began planing our estate vineyard in 2004, with Sauvignon Blanc being one of the original varieties along with Viognier and Riesling. In 2018 we grafter over the late ripening Viognier and Riesling over to Sauvignon Blanc bringing to total plantings to an even acre. Columbia View Vineyard is in Mosier, OR. Poised right above the Columbia River, the low elevation produces Sauvignon blanc fruit that is a bit rounder and fruitier than we find at our estate.