



HARVEST DATE: September 1st and 21st

VINEYARDS: Jagner Vineyard

VARITAL: 100% Pinot noir

BRIX: 18.4

PH: 3.1

TA: 10.8 g/L

ALCOHOL: 11.2%

DOSAGE: 5 g/L

FERMENTATION: 100% stainless steel

BOTTLED: February 2023

CASES PRODUCED: 150

THE LEGEND: The palpable energy of the Gorge combined with our desire for wines that crackle naturally translates into a sparkling wine. This is the third vintage of 100% Pinot noir rose. With time of the essence and our own unbridled excitement, we use *methode moderne*: carbonating this spirited tippie on the line by turning it up to eleven.

THE TASTE: A rosé of Pinot Noir from just north of White Salmon, the 2022 AGO Sparkling Rosé floats down from cloud nine on raspberry meringues and alights upon a placid pool of rosewater. Drift about in the depths of its invigorating basin and let the bubbles hydrate what ails you.

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 lower elevation ensures a bit of ripeness while the high winds ensure fruit with verve. Derelict Vineyard was planted in 1980 at a soaring 2000 feet in elevation, making it the perfect site for our bright and sprightly sparkling.