



HARVEST: September 14th

VINEYARD: COR Estate

BRIX: 20.8

pH: 3.32

TA: 5.2 g/L

FERMENTATION: 100% neutral oak

ELEVAGE: 6 months neutral oak

BOTTLED: March 2024

ALCOHOL: %

CASES PRODUCED: 230

THE LEGEND: We planted Tocai Friulano on our site in Lyle, WA in 2014 due to our love of Northern Italy and were able to produce our first 100% Tocai Friulano four years later in 2018. We ferment and age this small block in 100% neutral oak for six months and with occasional lees stirring and partial malolactic fermentation.

THE TASTE: The 2023 AGO Tocai Friulano is like a gymnast performing a perfect 10 on the balance beam. The powerful aromatics ascend gracefully from the glass and hit with precision. It pirouettes effortlessly across the palate displaying power, elegance and finesse leaving a lasting impression that lingers like the crowd's applause after a perfect dismount.

THE PLACE: We planted one and half acres of Tocai Friulano in 2015 at our site in Lyle, WA. Situated at the eastern edge of the Columbia Gorge AVA, our south facing site is about half a mile from the river at 500 feet in elevation. We average about 22 inches of annual precipitation and about 200 days of sun. During the hot Lyle summers, we are blessed with the well known winds of the area, which keeps our ripeness at bay allowing for slower ripening.