



HARVEST DATE: September 1st and 21st
VINEYARDS: Columbia View + Derelict 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: The 2022 AGO Sparkling Rose will be your little pink light in the glass and a big green light on the speedway towards memories. Rich fruit plays with syncopated lift as it saunters confidently across your tongue, leaving you feeling right and knowing what you already know.

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.