



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. With those feelings of pure crisp refreshment, we introduced the first vintage of Sauvignon Blanc from our estate vineyard in 2019. It'll give you goosebumps and send shivers down your spine, hopefully transporting you to that unbridled joy that only a quick dip can bring.

THE TASTE: The 2022 AGO Sauvignon Blanc is no shrinking violet. It glows with the vibrancy of new growth and is electric with the acidity of the Gorge. It's bombastic aromas of green grass and citrus will transport you to a botanical garden, pumping you with the energy that all that fresh oxygen 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 than we find at our estate.