

AGO 2025 AGO CHARDONNAY Columbia Gorge AVA | Celilo Vineyard



HARVEST DATE: September 6th

VINEYARD: Celilo Vineyard

PH: 3.18

TA: 7.1 g/L

ALCOHOL: 13.8%

FERMENTATION: 100% neutral oak

ELEVAGE: 10 months neutral oak

BOTTLED: August 2025

CASES PRODUCED: 90

THE LEGEND: The opportunity to work with Chardonnay fruit from the Celilo Vineyard in 2016 and thus, the AGO label was born. With a gentle hand, we ferment our Chardonnay in neutral oak to build a bit of texture but still allow that vibrant acidity and purity of fruit to sing.

THE TASTE: This vintage of Celilo Vineyard Chardonnay is as crisp and fresh as a new composition notebook, brimming with all the potential that new pages herald. It would write tales of warm afternoons spent in fields of bouncing buttercups and digging into preserved Meyer lemon creme brulee.

THE PLACE: Arguably one of the most well known and sought after vineyards in the Columbia Gorge. Celilo vineyard was first planted in 1972. Situated on the Washington side of the Columbia river, at 1100 feet, on Underwood Mountain; the vineyard is primarily planted to white varieties like Chardonnay, Gewurztraminer and Pinot Gris. The 30 acre property sit primarily on deep volcanic ash and has been dry farmed since it was first planted.