



HARVEST: September 2nd

VINEYARD: Estate

BRIX: 20.6

pH: 3.4

TA: 5.9 g/L

FERMENTATION: 100% neutral oak

ELEVAGE: 6 months neutral oak

BOTTLED: March 2023

ALCOHOL: 12.5%

CASES PRODUCED: 150

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. With occasional lees stirring and partial malolactic fermentation, the result is a wine with the electricity of the Gorge winds and the texture of waves on the Columbia.

THE TASTE: The 2022 AGO Tocai Friulano moves like a Balanchine ballerina: poised, lithe and elegant with an undercurrent of energy and power. This unexpected and unique varietal blooms with white blossoms soft petals as it pirouettes across the palate.

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.