

AGO

2021 AGO TOCAI FRIULANO

COR estate Vineyard | Columbia Gorge AVA



HARVEST DATE: September 15, 2021

pH: 3.28

TA: 6.2 g/L

FERMENTATION: 100% neutral oak

ELEVAGE: 6 months neutral oak

BOTTLED: March 2022

ALCOHOL: 12%

CASES PRODUCED: 150

THE LEGEND: Dreams come true with patience. We planted Tocai Friulano on our site in Lyle, WA in 2014 due to our love of Northern Italy. Four years later, in 2018, we were able to make the first 100% Tocai Friulano and now the legend continues.

THE TASTE: This Friulano's got the warmth of Lyle days, the freshness of the Gorge winds, and the texture of waves on the Columbia. Have a splash, take a bath!

THE PLACE: We began planting our estate vineyard in 2004 beginning with Riesling, Viognier and Sauvignon Blanc. In 2015 we planted one and half acres of Tocai Friulano, making us the the largest grower of the varietal in the state of Washington. Situated at the eastern edge of the Columbia Gorge AVA, our south facing site is about half a mile from the river, sitting at 500 feet in elevation. The exposure to the harsh winds of the gorge coupled with cool summer nights allows us to retain the freshness that COR wines are known for while achieving optimum ripeness.