



FORGERON CELLARS

Washington Wines Made in Walla Walla

**DOWNTOWN WALLA WALLA
WINERY & TASTING ROOM**
OPEN TO PUBLIC. TOURS BY APPOINTMENT.

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**WINEMAKER:
CODY JANETT**

**WOODINVILLE TASTING ROOM
TASTING ROOM & EVENT SPACE**
OPEN TO PUBLIC.

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Since 2001 Forgeron Cellars has been devoted to crafting artisanal, small-lot wines that explore the nuances of several highly respected and diverse vineyard sites throughout Washington's Columbia Valley. Showcasing the unblemished character within each varietal and revealing the unique vintage conditions of the fruit has resulted in a proud tradition of 90+ point award-winning wines.

2020 BARBERA

Sagemoor Vineyard, Columbia Valley

Upon viewing in the glass you note the color goes from regal deep purple to crimson. The nose begins with notes of sweet grape and cherry sours candy then gently lilt away to leave numerous earthy tones. The palate is rustic, dry and punchy, with a vein of slick grappa-esque texture, likely from the 25% stainless steel barrel aging, and a sweet and sour mushroom situation liberally doused with stone fruit flavors. A worthy successor and continuation of the past three spectacular vintages. With a dose of bottle aging, the 2020 may develop into the best of the quartet.

WINEMAKER NOTES

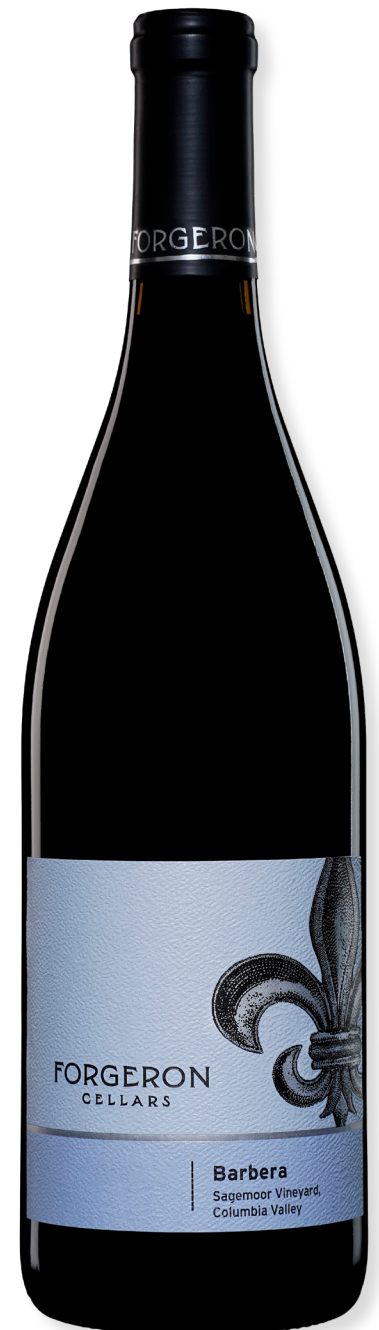
Our Sagemoor Vineyard Barbera is always exciting to watch as it progresses from a tiny berry into this quarter size berry bursting with vibrant flavor. This year we were able to grasp the freshness and acidity of this grape to carry it through to the glass. We enjoy seeing the vibrant purple hues that come out of this varietal and how easily it moves through fermentation. Every year it is a phenomenal varietal to bring into the winery, and every year we are delighted to bring the finished wine to your glass.

VINTAGE NOTES

The 2020 vintage started as most years do and harvest was anticipated to be a bit earlier than the previous year. Around July we saw temperatures begin to change, which caused ripening process to slow and result in later picking dates, and we ended up harvesting just a few days apart on most varietals from the previous year. We did experience smoke through the season, but with precautions taken at the winery (bucket ferments) were able to avoid its impact entirely.

TECHNICAL DATA

Composition: 100% Barbera
Vineyard: Sagemoor
AVA: Columbia Valley
Coopering: 16 months in 75% neutral French oak and 25% stainless steel
pH: 3.47 | TA: 6.7 g/L | Alcohol: 14.5
Bottled: March 2022
Production: 200 cases
UPC Code: 833959002111



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