



# FORGERON CELLARS

Washington Wines Made in Walla Walla

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

P 509.522.9463  
tastingroom@forgeroncellars.com

**WINEMAKER:  
CODY JANETT**

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

P 425.242.8872  
woodinvilleTR@forgeroncellars.com

**DISTRIBUTION: JEREMY BAKER**  
P 509.522.9463  
sales@forgeroncellars.com

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.

## 2019 SYRAH

Boushey Vineyard, Yakima Valley

Crafted in the classic Côte-Rôtie style, this wine features 94% Syrah and 6% Viognier all from the famous Boushey Vineyard. Luminescent in color and style, exotic notes of floral aromatics and white oleander leap out of the glass. Big, robust dark fruit complemented by white pepper and plum attack the pallet, leading into big tannins and a long-lasting finish. Pair with almost anything grilled.

### WINEMAKER NOTES

From the famed Boushey Vineyard, this co-ferment has out done itself yet again. The Boushey Vineyard sits atop fractured basalt and soil consisting of silt loam, windblown loess, and deposits from the Missoula floods. Elaborating on what we accomplished with our first co-ferment, we were able to augment how this vintage came together in the tank. The fermentation of the Syrah and Viognier varietals in one tank is quite a display, as the changing of the juice/wine goes from a dark red to a deep vibrant purple. It is a beautiful sight to see that is always a highlight through harvest.

### VINTAGE NOTES

2019 began with favorable, steady temperatures that suggested harvest would begin earlier than the prior year. However, as we were preparing to begin picking fruit in August temperatures around the state suddenly dropped, causing most of our fruit ripening to slow and bestowing advantageous added hangtime and acidity. We finished harvesting fruit just before an early freeze throughout Walla Walla Valley in October. Given our preference for fresh, vibrant winemaking, this vintage's exceptional, gradual entrance allowed varietals across the state to truly blossom.

### TECHNICAL DATA

Composition: 94% Syrah, co-fermented with 6% Viognier  
Vineyards: Boushey Vineyard  
AVA: Yakima Valley  
Coopering: 16 months in 28% new French oak, 72% neutral French oak  
pH: 3.86 | TA: 6.15 g/L | Alcohol: 14.8%  
Bottled: February 2021  
Production: 336 cases  
UPC Code: 746175657822

