



FORGERON CELLARS

WALLA WALLA, WASHINGTON

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

33 W. Birch Street
Walla Walla, WA 99362
P 509.522.9463
tastingroom@forgeroncellars.com

**WOODINVILLE
TASTING ROOM & EVENT SPACE**

14344 Woodinville-Redmond Rd.
Redmond, WA 98052
P 425.242.8872
woodinvilletr@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.

2018 CHARDONNAY

Columbia Valley

PROFILE

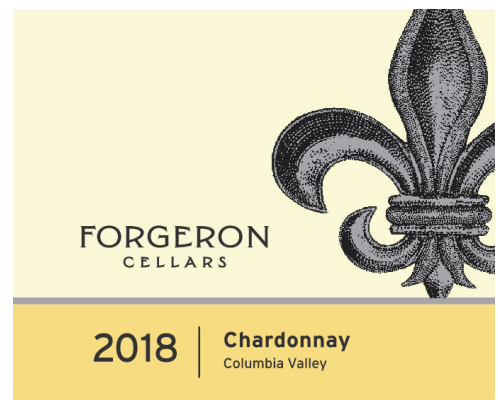
This bright and fresh Chardonnay has a beautiful bouquet of Persian lime, pineapple, and a bit of kiwi. Primarily fermented and aged in French Oak barrels, a smaller portion of this wine was put in stainless steel, providing an additional layer of complexity and offering a dose of bright acidity. Our Columbia Valley Chardonnay lights up your palate with rich vanilla, lemon zest, and a gentle kiss of oak. Pair with lemony shrimp and risotto.

WINEMAKER NOTES

This wine is crowd pleasing; fresh, vibrant, and expressive all in one. We chose the Celilo and Gamache Vineyards based on our long history of working the sites, their outstanding reputation, and our belief that when combined they express the great character of a Columbia Valley Chardonnay. The fruit was picked early in the day when the grapes were fresh with lively acidity, qualities that extend into the finished wine.

VINTAGE NOTES

The summer of 2018 was one of the hottest years on record throughout the eastern side of Washington. We experienced several weeks of 95-degree and higher temperatures; at long last, a cooling trend arrived in August. The stretch of hot weather allowed an extended hang-time, resulting in appealing, complex flavor. This vintage turned out to be truly remarkable, producing lots with bright, fresh notes and seemingly innate balance.



TECHNICAL DATA

COMPOSITION: 100% Chardonnay
VINEYARDS: Celilo Vineyard, Gamache Vineyard
AVA: Columbia Valley
COOPERING: 33% new French Oak, 37% neutral French Oak, 30% stainless steel
PH: 3.64 | TA: 6.9g/L | ALCOHOL: 13.9%
BOTTLED: August 2019
PRODUCTION: 504 cases
UPC CODE: 833959003811



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