



FORGERON CELLARS

Washington Wines Made in Walla Walla

**DOWNTOWN WALLA WALLA
WINERY & TASTING ROOM**
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**WINEMAKER:
CODY JANETT**

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2019 IMAGINARIUM RED BLEND

BY FORGERON

VINTAGE NOTES

The year 2019 began with the auspicious potential for an earlier harvest than that of 2018. With this expectation buoyed by favorable, steady temperatures, we were preparing to begin harvest in August when the weather suddenly shifted. With temperatures around the state dropping surprisingly, most of our fruit slowed in ripening, resulting in increased acidity and hangtime, culminating in the finishing of harvest just before an early freeze in October throughout Walla Walla Valley. Given our preference for fresh, vibrant winemaking, this vintage's exceptional, gradual entrance allowed varietals across the state to truly blossom.

SENSORY NOTES

A medium violet hue that shows brick red at the edges of the glass, this red blend gifts aromatics that are initially coy, only hinting at what evolves with after few moments of aeration and expands into a truly beautiful perfume of lilacs, rose petals, cocoa powder, cinnamon, and Asian five spice - it's just flat-out pretty. The palate itself is light and airy, sporting notes of lavender, violet candy, Craisins, red raspberry, and a mélange of a chocolate kiss wrapped in red licorice, all of which nods to the dominance of the Merlot in the blend. With more extensive swirling, the merest hint of bacon lardons and crispy pancetta make a brief appearance, as if to prove that there really is some Syrah in this, as well. The short finish is highlighted by a crisp, cleansing acidity and a smile.

TECHNICAL DATA

COMPOSITION: 37% Merlot , 37% Syrah,
18% Cabernet Sauvignon, 8% Petit Verdot
AVA: Columbia Valley
ELEVAGE: 22 months in 40% new oak and
60% neutral oak barrels

PH: 3.64 | TA: 6.4g/L | ALCOHOL: 14.1%
DATE BOTTLED: September 2022
PRODUCTION: 675 cases
UPC CODE: 71053572553

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