

FORGERON CELLARS

DOWNTOWN WALLA WALLA
WINERY & TASTING ROOM

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WINEMAKER:
ENRIQUE IBARRA



2022 OTHERWORLDLY UNOAKED CHARDONNAY

BY FORGERON

VINTAGE NOTES

Each vintage usually presents one nearly insurmountable, unforeseen challenge...in 2022 we had three! To start, we endured a very cold winter that ran into spring, making it the coldest spring on record causing late bud-break and included a very rare spring blizzard that had a very bad impact on vines that were finally into bud break at the time. Last, to contrast the very cold start to the season, Mother Nature brought extreme heat at the peak of fruit ripening, which is never good, especially following the challenges at bud-break. In spite of all this, when making fine wine, less almost always equals more. A smaller berry set, longer growing season combined with our incredibly talented and committed growing partners doing their thing, has resulted in an amazingly high-quality, extremely-focused, and seriously expressive vintage; one that wine lovers will celebrate and accountants will lament.

SENSORY NOTES

Round ripe fruit flavors abound from our Otherworldly Chardonnay. No oak here, just delicious apples, pear and Meyer lemon. The softness of this wine comes from its fermentation in a concrete cube. The resulting wine is beautifully textured and lively.

TECHNICAL DATA

COMPOSITION: 100% Chardonnay
AVA: Columbia Valley
ELEVAGE: 50% concrete cube, 50% stainless steel
tank for 16 months

pH: 3.76 | TA: 4.6 g/L | ALCOHOL: 14.3%
DATE BOTTLED: February 2024
PRODUCTION: 112 cases
UPC CODE: 710535725520