



FORGERON CELLARS

Washington Wines Made in Walla Walla

**DOWNTOWN WALLA WALLA
WINERY & TASTING ROOM**
OPEN TO PUBLIC. TOURS BY APPOINTMENT.
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2022 PINK RABBITS ROSÉ BY FORGERON

VINTAGE NOTES

Murphy's Law pretty much describes the 2022 Wine Grape Vintage in Washington State. 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

As part of the Artist Series, the Pink Rabbits label inspired by Alice in Wonderland and Alice's trip through the looking glass sets the tone for the tasting experience ahead. The wine displays a translucent pale salmon hue. The aromatics are filled with notes of Bazooka bubble gum, Claeys wild cherry candy, grated orange zest, white Smarties, and ruby red grapefruit. It is deliciously fragrant, reminiscent of a top-notch Sweets & Treats Shoppe. The complex palate flits and dallies, rifling through a cavalcade of citrus with liberal splashes of watermelon agua fresca and rhubarb marmalade, garnished with slightly overripe red raspberry, all the while hinting at something exotic and off-kilter, like pomegranate juice run through a pancetta filter. A compelling wine tasting experience, dense and dynamic, and popping with bursts of wonder.

TECHNICAL DATA

COMPOSITION: 100% Pinot Noir
AVA: Walla Walla Valley
VINEYARD: Alder Banks
OAK PROGRAM: 6 months in 100% stainless steel

pH: 3.95 | **TA:** 4.3g/L | **ALCOHOL:** 12.3%
DATE BOTTLED: February 2023
PRODUCTION: 220 cases
UPC CODE: 710535725513