

# ANVIL

by Forgeron

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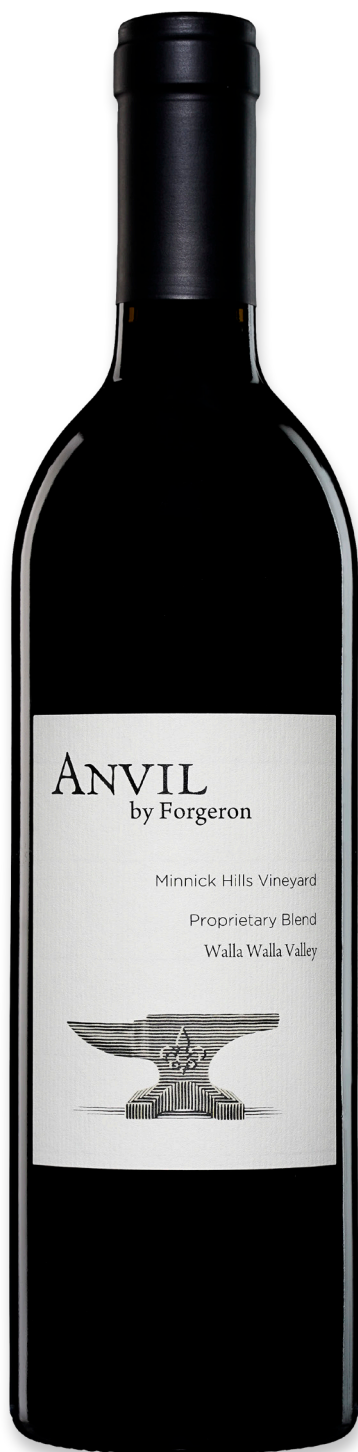
**WINEMAKER:**  
CODY JANETT

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A selection of the best from every vintage for enthusiasts who want to explore the purity of Washington State wine.



## 2019 Proprietary Blend

Minnick Hills Vineyard, Walla Walla Valley

### PROFILE

Every year we are excited to bring in the Minnick Hills Vineyard fruit in Walla Walla Valley and delight in taking each separate varietal and creating a beautiful Bordeaux Blend. Year after year, each varietal character develops unlike the other and this year was no different. It is truly a skilled craft to achieve the perfect amounts of each varietal blended together to create such an elegant wine. We love what Walla Walla Valley has to offer and this wine is a true testament to our home region.

### MINNICK HILLS VINEYARD

The south-facing slope, at 1150 ft elevation, is higher than most vineyards in Walla Walla Valley, and is perfectly suited to soak up the warm sun while simultaneously basking in a welcoming breeze that creates good air circulation through the vines. The soils are a sought-after combination of Mt. Mazama volcanic ash content, with windblown loess; this provides deep, extremely well-drained soils. The good drainage means we don't have to worry so much about early frost and allows for longer hang-time in the fall, giving the fruit time to fully ripen. The vines here are healthy and vigorous; important so that the full canopy can protect the grapes from the Eastern Washington sun, again allowing for slow, even ripening.

### TASTING NOTES

Featuring all five classic Bordeaux varietals, this traditional blend is derived entirely from the famed Minnick Hills Vineyard. Dark red fruit abounds and is complemented by notes of fresh sage, graphite, and sweet Tahitian vanilla. Integrated and complex, the mid-palate offers flavors of ripe currant, cola, and fresh herbs. Fine tannins define the lengthy and complex finish. This wine will cellar well for 20+ years and pairs well with a Porterhouse or Ribeye grilled steak.

### VINTAGE NOTE

2019 started out like any other, with the potential of an earlier harvest than the previous year. With that expectation we were ready in August to begin to bring in fruit, but the weather around the Walla Walla Valley changed on us coming into the end of August and we experienced a freeze in October. While the temperature change surprised us, it allowed the fruit to ripen slowly and many varietals around Washington truly blossomed.

### TECHNICAL INFORMATION

Varietal: 27% Malbec, 20% Merlot,  
20% Cabernet Sauvignon,  
20% Petit Verdot,  
13% Cabernet Franc  
Vineyard: Minnick Hills  
Appellation: Walla Walla Valley  
pH: 3.77 | TA: 6.65 g/L | Alcohol: 14.5%

Cooperage: 17 months in 35% new French oak,  
65% neutral French oak  
Harvest Date: October 15, 2019  
Bottled Date: March 2021  
Release Date: November 2021  
Production: 345 cases  
UPC: 710535994537

