

ANVIL

by Forgeron

**DOWNTOWN WALLA WALLA
WINERY & TASTING ROOM**
OPEN TO PUBLIC. TOURS BY APPOINTMENT.
P 509.522.9463
tastingroom@forgeroncellars.com

**WOODINVILLE TASTING ROOM
TASTING ROOM & EVENT SPACE**
OPEN TO PUBLIC.
P 425.242.8872
woodinvilleTR@forgeroncellars.com

**WINEMAKER:
CODY JANETT**

DISTRIBUTION: JEREMY BAKER
P 509.522.9463
sales@forgeroncellars.com

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

2020 Chardonnay

French Creek Vineyard, Yakima Valley

PROFILE

French Creek Vineyard has always been a favorite for our Anvil by Forgeron Chardonnay and this vintage is phenomenal. We love the nuanced flavor profiles that are notable in this wine. Each year this wine has far exceeded our expectation, showcasing Yakima Valley fruit at its finest. The expression of fresh acidity and the warmth of new French oak gives this wine a long-lasting finish. The chalky soil of French Creek Vineyard excites us every year and we are proud to share it with you.

FRENCH CREEK VINEYARD

Located 10 miles west of Red Mountain in the Yakima Valley AVA, this low elevation vineyard enjoys a south-facing orientation and consistent westerly winds that cool the vines in the evenings during peak ripening which results in fruit with natural freshness and acidity. With a soil composition that is primarily silt loam with spots of clay, caliche, basalt, and river rock interspersed, the vines receive excellent drainage from the light annual rainfall. Planted in 1981 and sustainably managed, the deep rooted vines of the "Old Wente" block are able to provide consistently deep and complex flavors year after year. The warm Eastern Washington summers make this one of our earliest ripening sites and harvesting at the peak of ripeness allows us to retain the crisp freshness and lively acidity developed during ripening that complements the power and richness imparted by the old vines.

TASTING NOTES

Our French Creek Vineyard Chardonnay is a true testament to the "Old Wente" block that we have come to love through the years. The full mouth-feel is enhanced by a gentle kiss of oak that guides your palate into a new and fresh experience. Vibrant fruit notes of peach and grapefruit accentuate the palate and lead to a warm and full-bodied finish with undertones of Madagascar vanilla and honeysuckle. The bright freshness of this wine pairs well with baked brie and Seville marmalade spread.

VINTAGE NOTE

The 2020 vintage started as most years do, with harvest expecting to arrive a bit earlier than the previous year. Around July we saw temperatures begin to cool and start to push the ripening process to later picking dates. We ended up harvesting just a few days apart on most varietals from the previous year. We did experience smoke through the season but with mitigation measures such as bucket ferments performed in the cellar we were able to avoid any smoke influence in the finished wine.



TECHNICAL INFORMATION

Varietal: 100% Chardonnay
Vineyard: French Creek
Appellation: Yakima Valley
pH: 3.49 | TA: 5.4g/L | Alcohol: 14.1%
Cooperage: 12 months in 38% new French oak and 62% neutral French oak

Bottled Date: December 2021
Release Date: March 2022
Production: 303 cases
UPC: 833959001367

