

ANVIL

by Forgeron

**DOWNTOWN WALLA WALLA
WINERY & TASTING ROOM**
OPEN TO PUBLIC. TOURS BY APPOINTMENT.

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**WINEMAKER:
CODY JANETT**

**WOODINVILLE TASTING ROOM
TASTING ROOM & EVENT SPACE**
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A selection of the best from every vintage for enthusiasts who want to explore the purity of Washington State wine.

2020 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

The 2020 vintage displays a medium-dark hue and a surprising amount of color gradation at the edges. The nose exhibits a fresh vitality, teetering between playful and handsome, but never reticent. Immediate impressions between nose and palate signify hints of anise, carob, and cinnamon evolving into nuances of melted caramel, cocoa powder, and, eventually, strawberry leaf. Fine grain tannins show the amazing integration from bringing these five varietals together. Enjoy with a roast leg of lamb to keep your mouth watering with every taste.

VINTAGE NOTES

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: 38% Cabernet Sauvignon,
18% Malbec, 16% Cabernet Franc,
16% Petit Verdot, 12% Merlot
Vineyard: Minnick Hills
Appellation: Walla Walla Valley
pH: 3.65 | TA: 5.3g/L | Alcohol: 14.4%

Cooperage: 17 months in
33% new French oak,
67% neutral French oak
Bottled Date: March 2022
Production: 182
UPC: 710535994537

