

ANVIL

by Forgeron

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

2021 Chardonnay

French Creek Vineyard, Old Wente Block, 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

A pale hue of shimmering straw with a wink of green Chartreuse greets you. The melodramatic aromatics flit from persimmon to pluot, then show perfectly ripe peach notes that crescendo into lemon panna cotta with graham cracker crust. The initial palate impression is of Polynesian purée highlighted by papaya and pineapple. At the middle, a mélange of fastidious stone fruit liqueurs from plum to pear appear, adding to the exquisite balance that underscores the whole of the tasting experience. The finish exhibits bright finger lime and leaves one wanting to pair this with everything from Shrimp Ceviche to Snapper Vera Cruz.

VINTAGE NOTES

In 2021 we had a bit of an odd start. We experienced a push and pull with the weather conditions throughout the growing season. The growing season started off with much warmer temperatures in the spring that led us to expect an early harvest, but temperatures lowered to a more optimal level during the summer months. With the proper temperatures continuing through to the end of summer we were able to wait for the most ideal moment to harvest the fruit. The optimal harvest conditions allowed us to develop comprehensive varietal character in the finished wines.

TECHNICAL INFORMATION

Varietal: 100% Chardonnay
Vineyard: French Creek
Appellation: Yakima Valley
pH: 3.47 | TA: 6.3 g/L | Alcohol: 13.7%
Cooperage: 12 months in 35% new French oak and 65% neutral French oak

Bottled Date: September 2021
Release Date: April 2023
Production: 175 cases
UPC: 833959001367

