

ANVIL

by Forgeron

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

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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 Chardonnay

French Creek Vineyard, Yakima Valley

PROFILE

Our French Creek Vineyard Chardonnay offers beautiful balance between oak, fruit, and acidity. This wine excites us every year and once it comes into the winery it is always one of our finest looking lots. In 2019 we harvested when the sugars were just right and the acids still nicely present. The result is a complete wine with tons of complexity, balance and fresh, lively acidity.

FRENCH CREEK VINEYARD

Planted in 1981 by Shad Hope and managed by Damon LaLonde, this vineyard continues to be a highly sought-after Chardonnay site, and is one of Washington State's oldest producing Chardonnay vineyards. Great care is taken to be environmentally friendly while employing sustainable farming practices. The South-facing lower elevation, combined with a consistent westerly wind through the Yakima Valley cools the vines in the evening, allowing the fruit to maintain natural freshness and acidity. The soil is mostly silt loam with occasional spots of clay, caliche, basalt, and river rock. Older vines like these have deep roots and self-regulate, which provides consistency year after year. The richness imparted by old vines leads to the deep and complex flavors that marry gracefully with lively acidity.

TASTING NOTES

An energetic straw color in the glass leads into an undeniable nose of lemon, honeysuckle, and grapefruit; characteristic of a Classic French Creek Vineyard Chardonnay. Tropical notes and a lively palate full of bright acidity linger on through the lengthy finish. A perfect pairing for a dish of fettucine with scallops and lemon-tarragon butter.

VINTAGE NOTES

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 varieties around Washington truly blossomed.

TECHNICAL INFORMATION

Varietal: 100% Chardonnay
Vineyard: French Creek Vineyard
Appellation: Yakima Valley
pH: 3.52 | TA: 6.5 g/L | Alcohol: 12.8%
Cooperage: 9 months aging in 29% new
French Oak, 71% 1-Year French Oak Barrels

Harvest Date: September 2019
Barreled Date: October 2019
Bottled Date: July 2020
Production: 365 cases
Retail: \$48
UPC: 833959001367



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