



FORGERON CELLARS

WALLA WALLA, WASHINGTON

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

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**WOODINVILLE
TASTING ROOM & EVENT SPACE**

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**LEAVENWORTH
TASTING ROOM**

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



2018 Chardonnay

French Creek Vineyard, Yakima Valley

PROFILE

Our old-vine Chardonnay hails from the “Old Wente” block known for its chalky, stony soil that produces full-bodied wines of great complexity and balance. With a nod to French tradition, our ANVIL Chardonnay is aged for 17-months in 50% new French oak and 50% 1-year Burgundian oak.

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 by Damon LaLonde, the deep-rooted vines of the “Old Wente” block are highly sought after and 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 delicate straw yellow in the glass, this Chardonnay is true to our classic “French Creek” style profile with enticingly fresh aromas of starfruit, lilac, marmalade, and hints of white pepper. In the mouth you are greeted by lively and racy citrus and pineapple that lingers into the expansive finish. Enjoy with herb-crusted cod with pea purée, or rustic pizza topped with Honeycrisp apple and balsamic onions.

VINTAGE NOTES

The summer of 2018 was one of the hottest years on record throughout the eastern side of Washington. We experienced several weeks of 95-degree and higher temperatures; at long last, a cooling trend arrived in August. The stretch of hot weather allowed an extended hang-time, resulting in appealing, complex flavor. This vintage turned out to be truly remarkable, producing lots with bright, fresh notes and seemingly innate balance.

TECHNICAL INFORMATION

Varietal: 100% Chardonnay
Vineyard: French Creek
Appellation: Yakima Valley
pH: 3.94 | TA: 6.30 g/L | Alcohol: 14.5%
Cooperage: 10 months aging in 45% new
French oak and 55% one-year old
French oak

Harvest Date: November 2018
Barreled Date: October 2018
Bottled Date: August 2019
Release Date: March 2020
Production: 309 cases
UPC: 833959001367



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