

ANVIL

by Forgeron

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

**WINEMAKER:
CODY JANETT**

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

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.



2017 Proprietary Blend

Minnick Hills, Walla Walla Valley

PROFILE

We were driven to produce a 'Right Bank'-inspired Bordeaux Blend from the Walla Walla Valley and had been begging Minnick Hills to gain access to their best fruit so that it could be a part of our ANVIL program. Walla Walla Valley is the perfect place to make this blend due to the long growing season, which results in longer hang times and ultimately adds complexity the finished wine.

MINNICK HILLS VINEYARD

Minnick Hills Vineyard has really become a special vineyard in our hearts. When the fruits of our labor are combined they truly make a magnificent blend. Having worked these wines separately it was really interesting finally putting them together. They worked so well together to create a much larger picture. We are excited to see what this wine will become in the upcoming years.

TASTING NOTES

A beautifully deep ruby color in the glass, our Minnick Hills Merlot begins with aromas of currant, red berries, complex floral notes and hints of fresh herbs and graphite. In the mouth you experience a lovely medium-bodied structure with refined tannins and balance. Red fruits abound and lead into the precise finish. A great wine to enjoy with steak, or other grilled meats and vegetables.

VINTAGE NOTE

The 2017 vintage was a difficult one to start, coming off one the coldest winters in Eastern Washington's history. Despite a late frost our fruit survived. As Spring turned into Summer, Mother Nature delivered an ideal growing season, long enough for our fruit to fully ripen and short enough to ensure we could pick it before poor weather arrived.

TECHNICAL INFORMATION

Varietal: 46% Cabernet Sauvignon,
38% Malbec, 16% Merlot
Vineyard: Minnick Hills
Appellation: Walla Walla Valley
pH: 3.93 | TA: 4.5 g/L | Alcohol: 14.5%
Cooperage: 16 months in 91% French oak,
21% new, 9% American oak,
80% neutral

Harvest Date: October 15, 2017
Barreled Date: November 10, 2017
Bottled Date: March 22, 2019
Release Date: 2019
Production: 243 cases
UPC: 710535994537