

# Forge cellars - "PINOT NOIR"

## PINOT NOIR Finger Lakes NY USA - rot - 2014

100% Pinot Noir

100% east side Seneca Lake

Soils: clay with limestone and shale with gravelly loam

Hand-harvested, sorted, and partial whole cluster pressed

Harvest Dates: Sept. 19, Oct. 1, Oct. 3

Fermented with indigenous yeasts

Aged for 11 months in French oak barrels ranging from 1-3 years old

Bottled without fining or filtration

Production: 450 cases

Alcohol: 12.5%

vintage

The effects of a long memorable fall can't be overstated. A cooler, rainier summer led to about the most wonderful fall you could ask for—prolonged dry, sunny weather with mild temperatures and beneficial air flow for several weeks. Forge and its growers were pro-active in the vineyards throughout the growing season and our diligence paid off with great rewards by being able to glide into the home stretch. Healthy grapes ripened beautifully and we harvested optimal fruit at our choosing.

This kind of vintage and work allowed us to vinify complex and ripe grapes which have the required freshness and acidity. This is the beauty of Seneca Lake: to be able to consolidate the various elements of a perfectly balanced wine. Very few regions in the world provide in a natural way this perfect combination.

tasting notes

Flint - earth - rose - ripe raspberries

Capturing the pure color and robe of Burgundian Pinot Noir kept us on our toes in 2014. That is why we enjoy the challenge of Pinot — it never lets you rest. The Classique is our blend of five different vineyards, Sawmill Creek (2 blocks), Leidenfrost, Harvest Ridge (multiple rows and clones) and Standing Stone.

We achieve the classic underbrush, earth and red berry one would expect, but this element of flintiness is really

unique. This wine will develop seduction and beauty over time and in its youth may seem a bit wild and unruly.