



Forge cellars - "PINOT NOIR"

PINOT NOIR Finger Lakes NY USA - rot - 2015

100% Pinot Noir
100% east side Seneca Lake
Soils: shale, gravelly loam and clay with limestone
Hand-harvested, sorted, and partial whole cluster pressed
Harvest Dates: Sept. 21 - Sep. 29
Fermented with indigenous yeasts
Aged for 12 months in new and 1-year-old French oak barrels
Bottled without fining or filtration
Production: 625 cases
Alcohol: 13%

vintage 2015 was a classic Finger Lakes vintage with periods of fickle weather, but it was well-suited to the relatively early ripening of Pinot Noir. After a second harsh winter, we jump started straight to summer temperatures, skipping spring altogether. June then turned rainy and overcast for most of the month. The season rebounded with warm, dry weather that lasted from the heart of the growing season until the grapes were fully mature and slated for harvest. Forge shepherded in its last Pinot grapes the morning of September 29th, just as the rains began to fall. The skies then opened up for the next 36 hours. Our crop of ripe, healthy grapes reflected consistent, gradual ripening and a dry harvest.

tasting notes

Mulled plums - violets - raspberry tea - truffle- underbrush

Our Pinot Noir comes from hand-harvested grapes from the east side of Seneca Lake, the deepest of the eleven

Finger Lakes. All five of our parcels bore naturally low yields in 2015 and due to the dry, sunny end of the growing season, the fruit was very healthy.