



Forge cellars - "PINOT NOIR"

PINOT NOIR Finger Lakes NY USA - rot - 2016

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. 21-22

Fermented with indigenous yeasts

Aged for 10 months in first, second and third use French oak barrels

Bottled without fining or filtration

Production: 170 cases

Alcohol: 13%

vintage

2016 was an incomparably dry year in the Finger Lakes with the least amount of rainfall during the growing season since 1973. A mild winter was followed by a practically moistureless June and July with only 1.5 inches of rain each month. August was the warmest since 1973 in terms of growing degree days, yet our grapes managed the water stress well and remained healthy, allowing for steady ripening. Due to an impending mid-October storm, the vintage came to a rapid conclusion with Riesling picked about two weeks earlier than normal. Harvest from every site was stacked in tight succession in order to bring in a pristine

crop. Due to the dry, abbreviated season, we had no botrytis in 2016, the flavors remain fresh, and acidity is vibrant. We are particularly excited that we were able to harvest the 2016 Rieslings in our brand new winery. We also began high density plantings of Pinot Noir and Riesling on our home farm.

tasting notes

Wild raspberry - iron - black pepper - tobacco

Our Classique Pinot shows the purity of the vintage, unadulterated and focused with its fresh, dark berry fruit. Attractive autumn forest scents and potpourri join with ripe plum and spiced blackberries on the nose. The wine reveals classic cool climate Pinot character with wild black cap raspberry and cranberry interlaced with notes of iron, black pepper and tobacco on a fresh, lifted frame.