



Forge cellars - "PINOT NOIR" PINOT NOIR Finger Lakes NY USA - red - 2017

Pinot Noir Classique 2017
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. 25-27
Fermented with indigenous yeasts
Aged for 10 months French oak barrels
Production: 940 cases
Alcohol: 13%
vintage

A milder winter than normal was followed by a fickle spring. Although April brought some hot weather, May was the wettest on record and put considerable moisture into the ground. We then settled into a rainy-cool cycle that is atypical for summer in our continental climate. This carried on through August, resulting in vines that grew due to precipitation and just-enough sun, but grapes that ripened slowly due to the lack of warmth and larger yields. Thankfully, everything changed in our favor as record-breaking high temperatures arrived in September, along with an extended period of dryness that lasted all the way through harvest in

early November. We were able to reach optimal ripeness due to the drier, warmer autumn which provided the ability to hang our fruit out as long as needed. In fact, 2017 tied with 2014 in concluding with our latest harvest date. The resulting wines show crystalline purity, balance and freshness.

tasting notes

Wild raspberries - camphor - Middle Eastern spices - ripe strawberry

Hand-harvested fruit from our east Seneca Lake Pinot Noir vineyards were hand-sorted and partially (30%) whole-cluster pressed. Spontaneous fermentations with native yeasts were followed by additional barrel aging for ten months.

The 2017 Pinot Classique draws marvelous aromas of camphor, Middle Eastern spices, ripe strawberry and licorice from the shale along our hillsides. On the palate, flavors of wild raspberries, camphor, blueberries and violets are balanced and delicate, melding with natural roundness.