



## Forge cellars - "PINOT NOIR" PINOT NOIR Finger Lakes NY USA - red - 2018

Forge Cellars – Pinot Classique 2018

Seneca Lake

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. 21-24

Fermented with indigenous yeasts. Aged for 10 months French oak barrels

Production: 415 cases. Alcohol: 12%

The 2018 vintage was challenging in the lakes, but I deeply enjoyed it. After 28 vintages in the Rhône (and eight vintages on Seneca Lake), the wines that I am the proudest of are the wines from the challenging Rhône vintages: 1993, 1996, 1997, 2008, and 2014. All of them show unexpected quality, drinkability, and freshness. They demonstrate how precise and hard work can potentialize a vintage. The best way to understand this reality is to taste our 2018 Pinot Noir offerings. Everyone knows how unforgiving Pinot Noir is, particularly in the Finger Lakes. Yet, when treated with precision, hard work, discipline, and love, it is a very rewarding grape.

In 2017, we ended up having beautiful wines. I think 2018, in this regard, is quite similar.

Our Classique Pinot Noir is a blend of several sites. It is a “classic” Pinot with plentiful aromas of little red fruits and a beautiful texture. It has the softness of a ripe Pinot Noir made in a cool, long ripening region. Aged in both barrels and demi-muids.

Nettle - red plum - licorice