



Forge
C E L L A R S

FINGER LAKES

Riesling

Barruol ~ Rainey ~ Boyette

FORGE CELLARS IS:

A partnership between Louis Barruol - Proprietor, Chateau de St. Cosme (Gigondas, France), Richard Rainey - Brand Mgr./Sales Educator, Winebow, Inc. (Finger Lakes, NY) and Justin Boyette - Winemaker/Partner, Hector Wine Company (Finger Lakes, NY). The first vintage is 2011.

We are a small artisanal producer of Riesling and Pinot Noir (600 cs total). Our partnership combines Louis' background of generations of traditional viticulture and experience with close observation, meticulous selection, and the highest integrity on the ground and in the cellar. The goal is to make a unique American wine reflective of the exceptional Finger Lakes terroir.

VINTAGE 2011:

The vintage exhibited the full spectrum of possibilities -- incredible heat and intense rainfall. The keys to vintage 2011 were working with growers who raised healthy fruit, pushing the picking envelope to get optimal ripeness at each site (while dodging storms), recognizing the flavor development of each row of vines, and meticulously culling out only the best grapes for our wine. 2011 was the epitome of cool climate growing and showed the importance of having many vineyard sites to choose from.

VINEYARDS FOR 2011:

Most of our fruit in 2011 came from the east side of Seneca Lake: from the **Sawmill Creek Vineyard**, **Leidenfrost Vineyard** and **Harvest Ridge Vineyard**. The remainder came from the windswept, late-hanging **Sunrise Vineyard in Interlaken, NY** (west side of Cayuga Lake) and was picked in two passes. We hand harvest into small 30-pound lugs and then rigorously re-sort with a second team at the winery. The 2011 cuvée shows how the Finger Lakes terroir perseveres to a beautiful outcome.

PRODUCTION:

After selecting the best fruit, we slowly whole-cluster press the fruit into neutral barriques for fermentation. In 2011, we used a combination of ambient and cultured yeasts. We treat each and every step of the process with exacting detail, yet we do as little as possible in terms of intervention, including bottling the wine with as little SO₂ as possible. **350 cs produced.**

Tasting Notes: Aromas of white flowers, apricot, peach and citrus confit. The palate is pure and layered with pear, savory herbs and intense minerality, and a voluptuous mid-palate that leads to a long, complex and persistent finish.

Winery - 5610 New York 414 Hector, NY
14841

Office - 6273 Curry Road, Trumansburg, NY
14886

www.forgecellars.com

info@forgecellars.com



THE FINGER LAKES STORY

The region, part of the Allegheny plateau, was, millions of years ago, under water. This led to soil deposits accumulating throughout the region dependent on the nature of the geological cycle at the time. Then came the great upheaval that lifted the area, almost horizontally creating many rivers and thus, the origins of several of the lakes in the region. As the ice age(s) came they deepened and

widened those original streams and rivers. The result is the Finger Lakes Region that we know today. What is so unique is the varied profile of the soils we have along the shores of the lakes and as well, the unique micro-climates that are created from such deep expanses of water. Along the slopes you will find sandstone, shale and glacial till with a high percentage of limestone in the soils.

LAKE FACTS - WHERE THE FORGE VINEYARDS ARE LOCATED

SENECA LAKE	LENGTH	DEPTH
Second longest of the Finger Lakes but with the largest volume (roughly half of all the water in the Finger Lakes) and with a surface area of 42,800 acres. The lake is fed by underground springs, meaning it rarely freezes and the temperature is kept at a near-constant 39f	38 miles	Max - 618 ft Aver. - 291 ft
CAYUGA LAKE		
This the longest of the Finger Lakes with steeper slopes on both the east and west sides than Seneca Lake. The last time this lake froze was 1912. Ithaca, home of Cornell University and Ithaca College, is located at the south end of the lake.	40 miles	Max - 435 ft Aver. - 179 ft

Other facts:

- 100+ wineries
- 600+ acres of Riesling (2010), annual production around 100,000 cs
- AVA (American Viticultural Area) established in 1982 and includes Canandaigua Lake, Keuka Lake, Seneca Lake and Cayuga Lake.

VARIETY	ACRES	% VINIFERA
Pinot Gris	51	3.1%
Merlot	72	4.4%
Gewurtraminer	75	4.5%
Pinot Noir	51	9.0%
Cabernet Franc	72	12.1%
Chardonnay	75	21.3%
Riesling	51	33.0%
Other Viniferea	72	7.5%
2006 Survey Totals	1647	

