

Forge
C E L L A R S



PINOT NOIR LES ALLIÉS 2014

100% Pinot Noir

100% east side Seneca Lake

Soils: predominantly shale with gravelly loam

Hand-harvested, sorted

Harvest Date: Sept. 30

Fermented with indigenous yeasts

Aged for 12 months in French oak barrels ranging from 1-4 years old

Bottled without fining or filtration

Production: 695 cases (6-pack)

Alcohol: 12.5%

VINTAGE

The effects of a long memorable fall can't be overstated. A cooler, rainier summer led to about the most wonderful fall you could ask for—prolonged dry, sunny weather with mild temperatures and beneficial air flow for several weeks. Forge and its growers were pro-active in the vineyards throughout the growing season and our diligence paid off with great rewards by being able to glide into the home stretch. Healthy grapes ripened beautifully and we harvested optimal fruit at our choosing.

This kind of vintage and work allowed us to vinify complex and ripe grapes which have the required freshness and acidity. This is the beauty of Seneca Lake: to be able to consolidate the various elements of a perfectly balanced wine. Very few regions in the world provide in a natural way this perfect combination.

TASTING NOTES

Stovetop plums - blackberries - mulling spices - baked earth - tobacco