

*Forge*  
C E L L A R S



## PINOT NOIR CLASSIQUE 2015

*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. 21-29*

*Fermented with indigenous yeasts*

*Aged for 10 months in new and one-year old French oak barrels*

*Bottled without fining or filtration*

*Production: 625 cases*

*Alcohol: 13%*

### VINTAGE

2015 was a classic Finger Lakes vintage with periods of fickle weather, but it was well-suited to the relatively early ripening of Pinot Noir. After a second harsh winter, we jump started straight to summer temperatures, skipping spring altogether. June then turned rainy and overcast for most of the month. The season rebounded with warm, dry weather that lasted from the heart of the growing season until the grapes were fully mature and slated for harvest. Forge shepherded in its last Pinot grapes the morning of September 29th, just as the rains began to fall. The skies then opened up for the next 36 hours. Our crop of ripe, healthy grapes reflected consistent, gradual ripening and a dry harvest.

### TASTING NOTES

*Mulled plums - violets - truffle - iron*

*Attractive mulled plums, violets, raspberry tea, truffle and charcoal aromas can be found on the nose. The ripe results of low yields in a warm growing season are evident in the density of this year's Classique. Sweet plums, raspberries and pure cherry juice are spiced with cinnamon, cocoa powder and violets. Savory elements of underbrush and stone join the profile, staying focused and juicy on a long finish.*