

Forge

C E L L A R S



PINOT NOIR LES ALLIÉS 2015

100% Pinot Noir
100% east side Seneca Lake
Soils: predominantly shale and gravelly loam
Hand-harvested, sorted, and partial whole cluster pressed
Harvest Dates: Sept. 21-29
Fermented with indigenous yeasts
Aged for 11 months in new and one-year old French oak barrels
Bottled without fining or filtration
Production: 250 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

Dried roses - raspberry coulis - smoke - cardamom

Using only free run juice fed by gravity, the Les Alliés 2015 is comprised primarily of fruit from the warm, shale-laden terroir of Leidenfrost Vineyards on the east side of Seneca Lake. Our top cuvée showcases the most complex barrels from the vintage, and as usual, Les Alliés is deep with minerality, spice and brawn. It ages an additional 6 months to one year in bottle.

On the nose, you'll find aromas of dried roses, cooked cherries, raspberry coulis and oregano mixed with black pepper and smoke. Grilled strawberries and fresh raspberries are peppered with Asian five-spice and cardamom on an expansive mid-palate that finds every corner of your mouth. Mineral/savory components such as wet stone, flint, smoke, iron, dried roses and tea leaves are in equal parts to the fruit.