

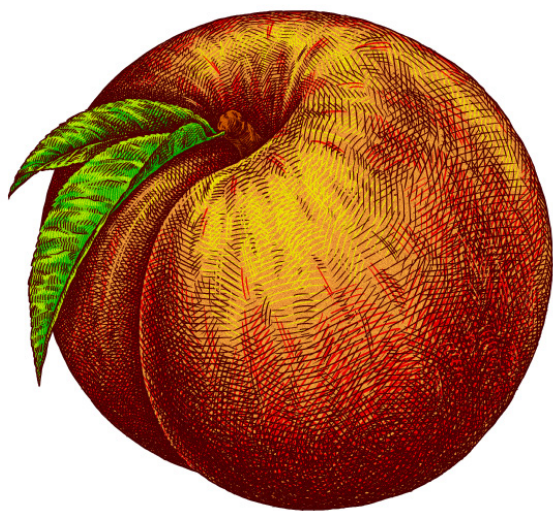
Forge

C E L L A R S

VINTAGE 2018 OFFERING



LOUIS BARRUOL ~ RICHARD RAINEY ~ JUSTIN BOYETTE



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NOTES ON THE 2018 VINTAGE

This is the profound nature of Seneca Lake, to generate a massive vintage effect from year to year. Is there another wine region in the world that proposes such a large spectrum of weather conditions? I must say, I would not like to make wine in a region that does not have this variability. It is so entertaining for us and for the consumers to be exposed to wines that reflect: the place they come from with incredible precision, the quality of their *terroir*, and most importantly, the way the vintage shapes them differently every year. On the opposite side in the world of wine, we can find the hot, dry regions where the combination of heat and irrigation generate wines that are very close in style from year to year. As *vignerons*, we believe that our job is to respect nature and make the best with what she proposes. The Riesling grape is particularly well-adapted to this kind of context because it is what I call a “chameleon” grape, a mirror. It reflects everything.

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 vintages: 1993, 1996, 1997, 2008, and 2014 (in the Rhône). 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 2018, we pushed the limits of ripening with Riesling like never before and we took some risks. We refuse to be driven by fear.

Yes, we sorted out a lot of fruit by hand. Yes, we worked hard. And as is often the case, the level of quality is superb because this is how Riesling works, as a grape of incredible resources and resilience. We picked roughly three weeks after everyone in the lakes, in mid to late October, but this is the appropriate way to achieve ripening that allows the wines to ferment bone dry.

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

BREAKNECK CREEK VINEYARD DRY RIESLING 2018

East side of Seneca Lake (Valois, NY)

Harvest Date: October 18

Soils: gravelly silt loam

784ft elevation

Years Planted: mid-1990s

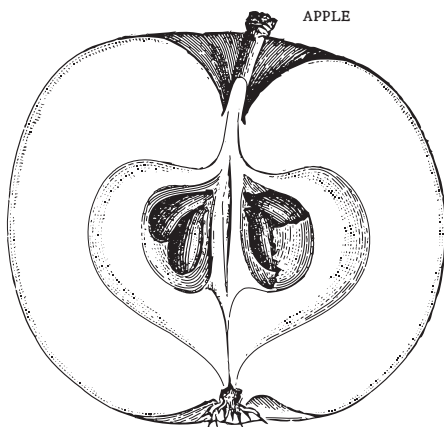
Spontaneous fermentation in barrel

Residual Sugar: 0.4% (4 g/L)

Total Acidity: 4.48 g/L

Alcohol: 12%

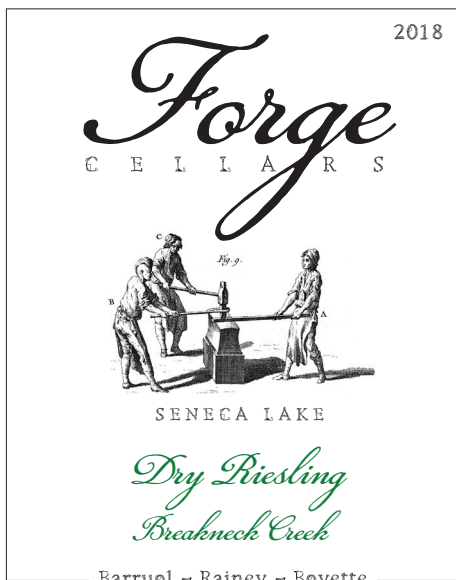
Production: 125 cases



SALINE - APPLE - VIOLET

NOTES FROM LOUIS:

Only great, *terroir*-driven wines offer salinity on the palate. This is a fantastic element of freshness which is not acidity. Breakneck Creek shows this in an obvious, stylish manner. It is a "food wine" that doesn't look like the other *lieux-dits* in the lineup.



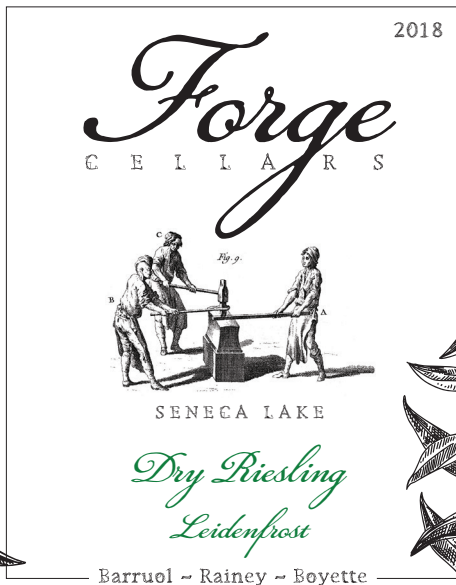
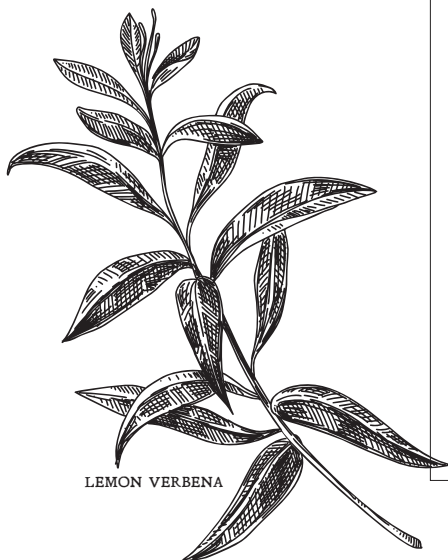
LEIDENFROST VINEYARD DRY RIESLING 2018

East side of Seneca Lake (Hector, NY)
Harvest Date: October 9
Soils: Lordstown channery silt loam over shale
760ft elevation
Years Planted: mid-1990s
Spontaneous fermentation in barrel
Residual Sugar: 0.3% (3 g/L)
Total Acidity: 4.98 g/L
Alcohol: 12%
Production: 75 cases

FLINT - LEMON VERBENA - ORANGE PEEL

NOTES FROM LOUIS:

A *Grand Cru* is always Grand, even in a challenging vintage. Leidenfrost is a *Grand Cru*, if not **the** *Grand Cru*. To release such a fantastic quality in 2018 is a tour de force. We certainly worked hard this vintage, but this *terroir* really delivered great dimension.



NAVONE VINEYARD DRY RIESLING 2018

East side of Seneca Lake (Hector, NY)

Harvest Date: October 16

Soils: gravelly silt loam over shale

950ft elevation

Years Planted: mid-2000s

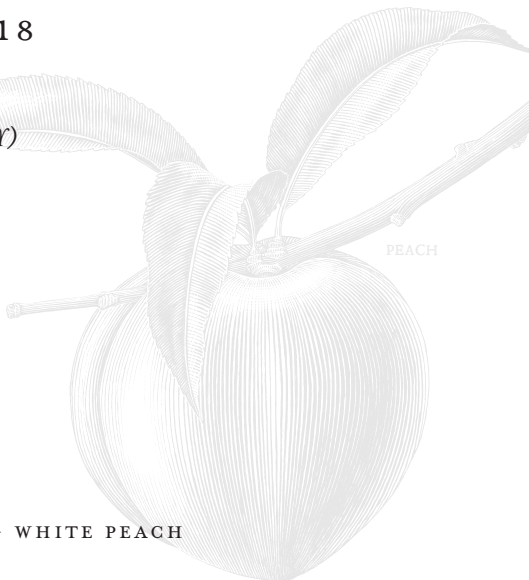
Spontaneous fermentation in barrel

Residual Sugar: 0.4% (4 g/L)

Total Acidity: 4.2 g/L

Alcohol: 12%

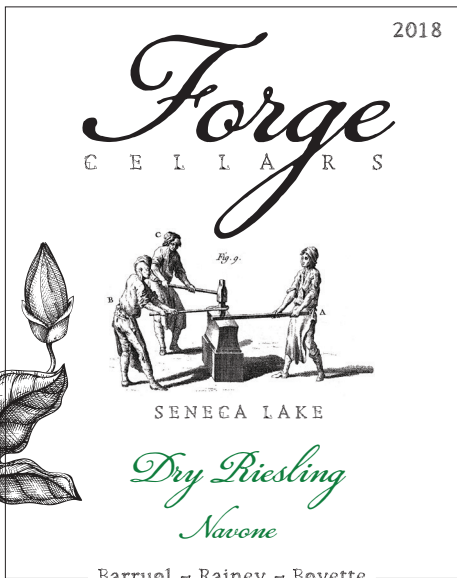
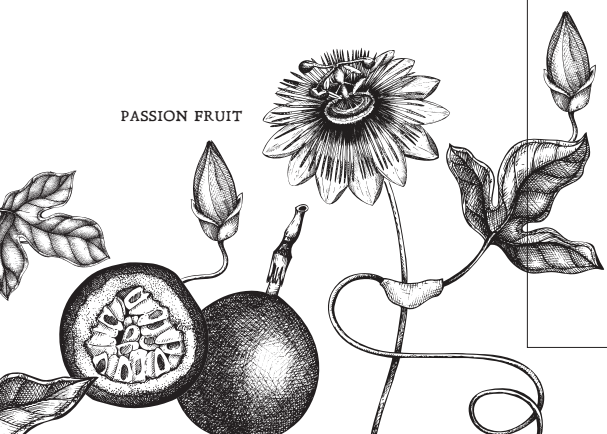
Production: 125 cases



PASSION FRUIT - ALPINE - WHITE PEACH

NOTES FROM LOUIS:

Navone Vineyard delivers stunning balance and clarity. There is a lot of freshness without excessive acidity. It reflects how the colder places in south east Seneca can still go to a great level of physiological ripening.



PEACH ORCHARD VINEYARD DRY RIESLING 2018

East side of Seneca Lake (Hector, NY)

Harvest Dates: October 18-20

Soils: Howard gravelly silt loam

829ft elevation

Year Planted: 1996

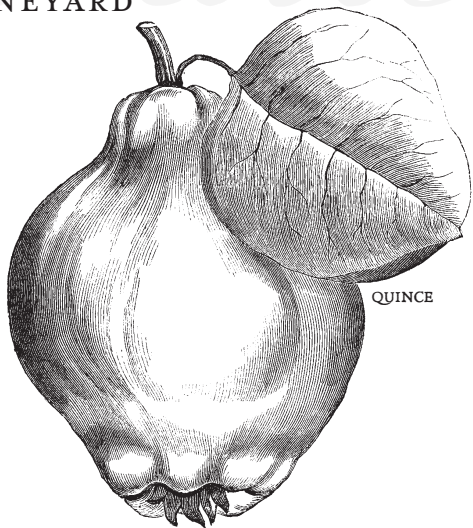
Spontaneous fermentation in barrel

Residual Sugar: 0.3% (3g/L)

Total Acidity: 3.49 g/L

Alcohol: 12%

Production: 130 cases



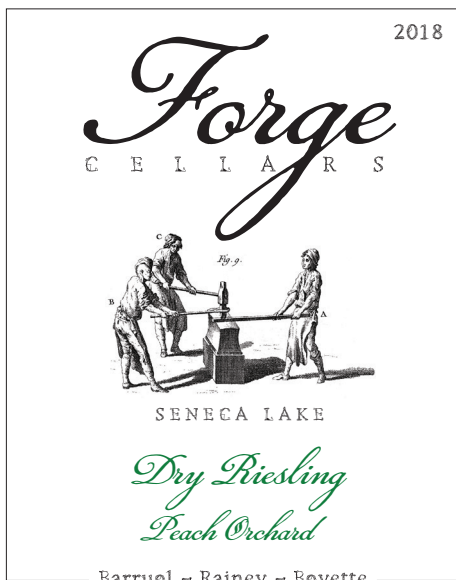
ROSEMARY - WHITE PEACH - QUINCE

NOTES FROM LOUIS:

Peach Orchard, along with the Forge estate vineyard and Leidenfrost, is a *Grand Cru* site. Fermented in *demi-muids*, it delivers successive levels of flavors such as exotic fruits, fennel, and rose. Its finesse is obvious and consistent throughout vintages.



ROSEMARY



RAILROAD VINEYARD DRY RIESLING 2018

East side of Seneca Lake (Lodi, NY)

Harvest Dates: October 10-12

Soils: loam with shale

820ft elevation

Year Planted: 1995

Spontaneous fermentation in barrel

Residual Sugar: 0.15% (1.5 g/L)

Total Acidity: -- g/L

Alcohol: 12%

Production: 100 cases

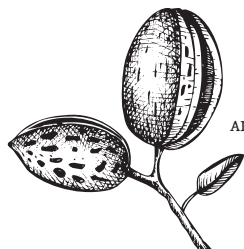


CLEMENTINE

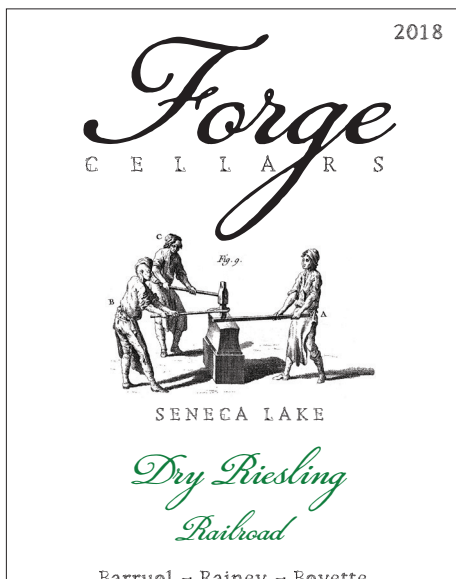
ALMOND - CAMPHOR - CLEMENTINE

NOTES FROM LOUIS:

The very dry Railroad Riesling demonstrates is necessary how “bone dry” can be achieved on Seneca Lake, even in a cold year such as 2018. This wine will be a fantastic friend for food, its salinity will elevate many types of food. You’ll see its mineral characters grow year after year. *Bon voyage!*



ALMOND



SUNRISE HILL VINEYARD DRY RIESLING 2018

West side of Cayuga Lake (Interlaken, NY)

Harvest Date: October 3

Soils: loam and clay

750ft elevation

Year Planted: 1999

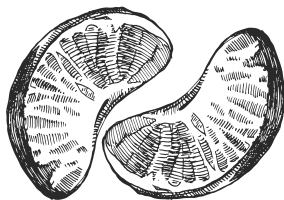
Spontaneous fermentation in barrel

Residual Sugar: 0.2% (2 g/L)

Total Acidity: 4.58 g/L

Alcohol: 12%

Production: 250 cases

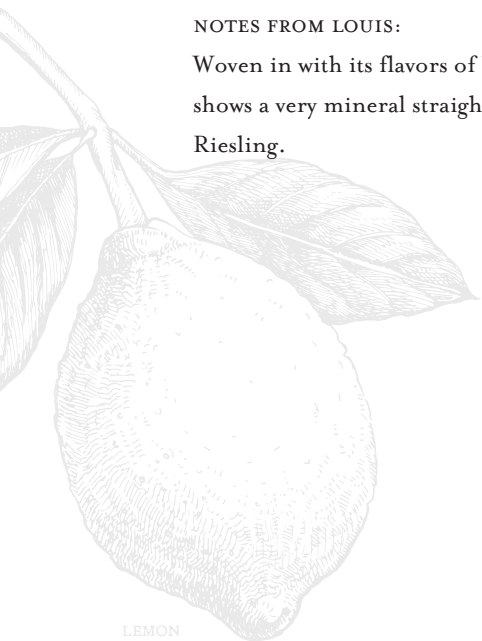


ORANGE

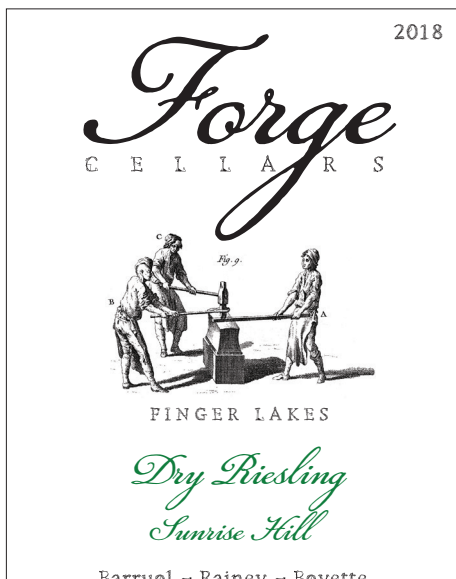
BLOOD ORANGE - LEMON - MERINGUE

NOTES FROM LOUIS:

Woven in with its flavors of blood orange and lemon, Sunrise Hill shows a very mineral straightforward, Sancerre-like version of bone dry Riesling.



LEMON



Freese Vineyard Dry Riesling 2018

East side of Seneca Lake (Lodi, NY)

Harvest Date: October 6

Soils: loam with shale

768ft elevation

Years Planted: mid-1990s

Spontaneous fermentation in barrel

Residual Sugar: 0.4% (4 g/L)

Total Acidity: 5.31 g/L

Alcohol: 12%

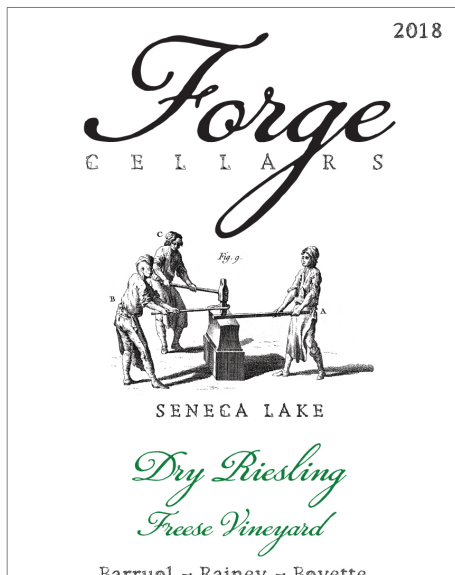
Production: 50 cases



ANISE - WHITE FLOWERS - WHITE PEPPER

NOTES FROM LOUIS:

The Riesling from Freese Vineyard raised the standard of its reputation of great vineyard in 2018. With a great self-identity and significant profoundness in such a cold vintage, it is a clear sign of great vines on great soil.



WHITE PEPPER

Lieux-dits

BELLOWS VINEYARD DRY RIESLING 2018

East side of Seneca Lake (Burdett, NY)

Harvest Date: October 16

Soils: clay, limestone and shale

1,000ft elevation

Year Planted: 2016-2017

Spontaneous fermentation in barrel

Residual Sugar: 0.25% (2.5 g/L)

Total Acidity: 4.36 g/L

Alcohol: 12%

Production: 50 cases



CHALK - LYCHEE - NECTARINE

NOTES FROM LOUIS:

Our young vines already have the quality level found in Leidenfrost, but in a more restrained style. The Forge estate vineyard is another *Grand Cru* in our line of *lieux-dits* wines. This is a broad and long wine with multidimensional flavors.



DRY RIESLING CLASSIQUE 2018

Soils: shale, gravelly loam and clay with limestone

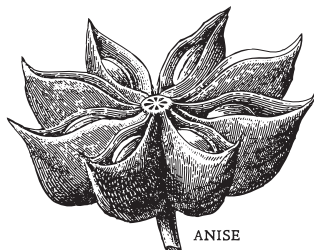
Harvest Dates: September 30 – October 20

Fermented in in 70% French oak barrels and
30% stainless steel tanks

Residual Sugar: 0.3% (3 g/L)

Total Acidity: 4.8 g/L

Alcohol: 12%



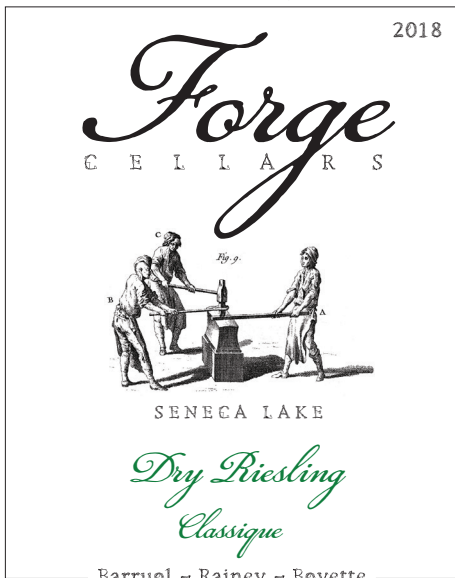
LICORICE – APRICOT – CHAMOMILE

NOTES FROM LOUIS:

Our *Classique* is our most important wine because it reflects our work on a larger scale. Sixteen different *lieux-dits*, each vinified separately, are the basis of this wine and represent the DNA of *Classique*. This wine is like you and me—we are individually unique, but we represent all of our ancestors at the same time. We carry their traits.

This wine reflects the substance and diversity of south east Seneca Lake. It fermented in both vats and old oak (228 liter Burgundy barrels and *demi-muids*) with indigenous yeasts for several months, as is typical of our wines. Combining aromas of mineral and fruit: mango, jasmine, flint, it delivers a balanced texture, straightforward while being both long and soft.

American viticulture has the ability to deliver fantastic mineral-driven, complex, refined, long-aging, and refreshing white wines that remind of great Burgundy or Sancerre. This is Riesling, this is south east Seneca Lake, this is Forge.



DRY RIESLING LES ALLIÉS 2018

<< THE ALLIES, THE FRIENDS, THE UNITED ONES. >>

Soils: shale with gravelly silt loam

Harvest Dates: October 18 - 20

Spontaneous fermentation in demi-muids

Residual Sugar: 0.4% (4 g/L)

Total Acidity: -- g/L

Alcohol: 12%

Production: 45 cases

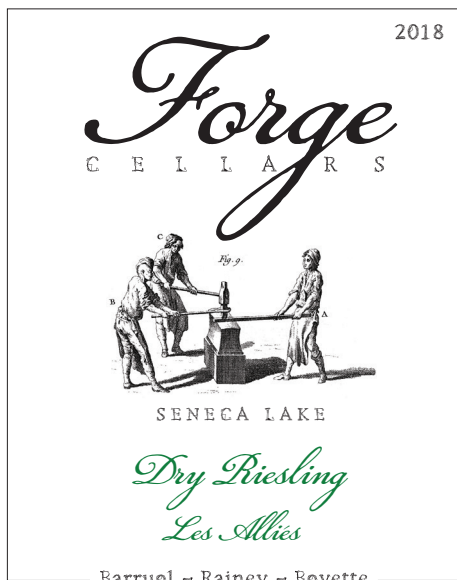
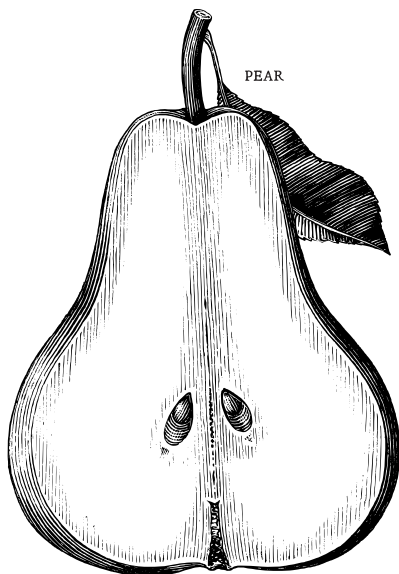
PEAR - ROSE - SLATE

NOTES FROM LOUIS:

Clearly the *lieux-dits* are the future of Forge, but let's not forget about *Les Alliés*, our blend of the best *lieux-dits*

and most expressive barrels from the vintage. This year, *Les Alliés* aged in *demi-*

muids, and presents a wine with incredible roundness and charm.



LEIDENFROST VINEYARD PINOT NOIR 2018

East side of Seneca Lake (Hector, NY)

Harvest Date: September 24

Soils: Lordstown channery silt loam over shale

795ft elevation

Years Planted: mid-1990s

Natural fermentation using Pied de Cuve from Forge estate vineyard

Alcohol: 12%

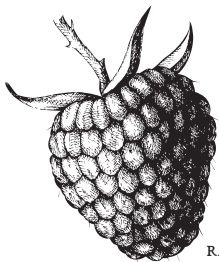
Production: 100 cases

RASPBERRY - ROSE PETAL - SPICED PLUM

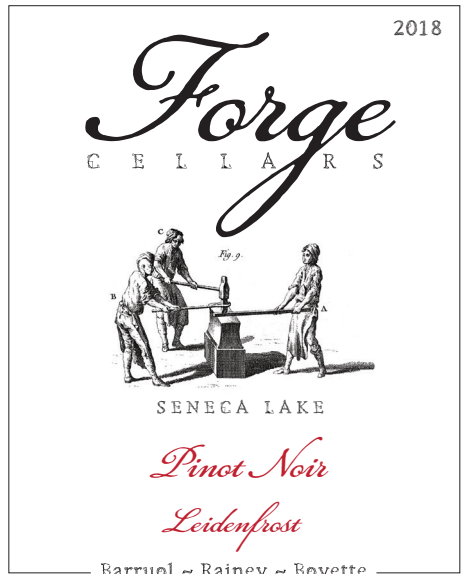
PLUM

NOTES FROM LOUIS:

A *terroir* of this pedigree will show its value in whatever is grown. The ultimate *terroir* is the one which delivers excellence in both red and white wine. The Pinot Noir from Leidenfrost is a phenomenal example of Pinot from a cool climate. It simultaneously carries the characters of the shale soils and classic nuances found in Pinot Noir.



RASPBERRY



TANGO OAKS PINOT NOIR 2018

East side of Seneca Lake (Hector, NY)

Harvest Date: September 23

Soils: clay and loam on shale

725ft elevation

Year Planted: 2013

Alcohol: 12%

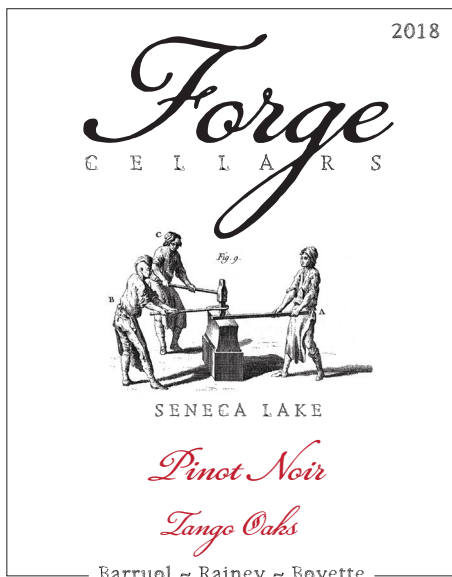
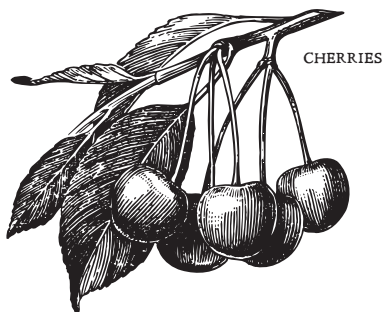
Production: 50 cases



BING CHERRY - ORANGE PEEL - CHALK

NOTES FROM LOUIS:

The closer the vines are to Seneca Lake, the better they ripen. Very close in proximity to the lake, Tango Oaks ripens easily, even in 2018. With more femininity than Leidenfrost, it is our own little Chambolle. When lightness is **not** dilution, this is when we are not too far from the truth with Pinot Noir.



Lieux-dits

BELLOWS VINEYARD PINOT NOIR 2018

East side of Seneca Lake (Burdett, NY)

Harvest Date: September 22

Soils: clay, limestone and shale

1,000ft elevation

Year Planted: 2016-2017

Spontaneous fermentation in barrel

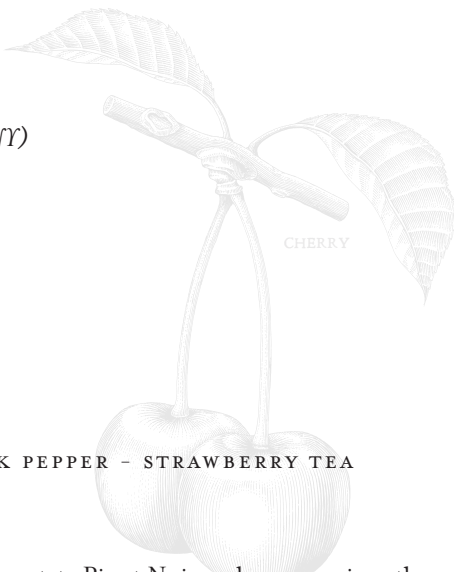
Alcohol: 12%

Production: 50 cases

MORELLO CHERRY - BLACK PEPPER - STRAWBERRY TEA

NOTES FROM LOUIS:

The finesse that we get from our estate Pinot Noir makes sense given the extremely low yields we dealt with in 2018. The grapes were immaculate, a rarity in this vintage. This wine is already rivaling the Leidenfrost Pinot in our portfolio of wines—an interesting contest between two sites that are close in distance but far in micro-climate.



BLACK PEPPER

PINOT NOIR CLASSIQUE 2018

Soils: shale, gravelly loam and clay with limestone

Harvest Dates: September 21 - 24

Alcohol: 12%

Production: 415 cases

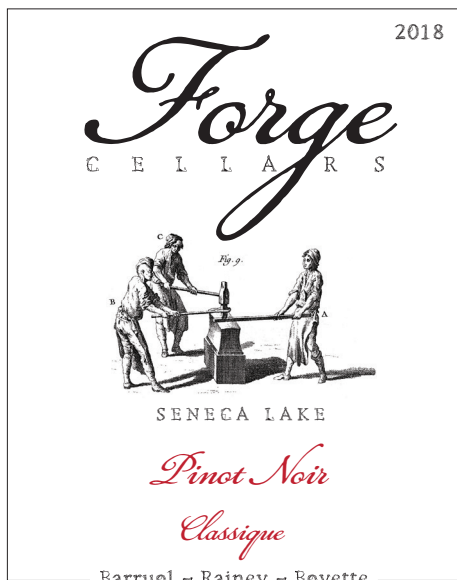
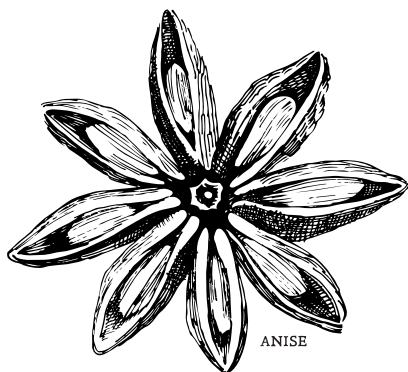
NETTLE - RED PLUM - LICORICE

NOTES FROM LOUIS:

Like *Les Alliés* Riesling, 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*.



ROSÉ OF PINOT NOIR 2018

Soils: shale, gravelly loam and clay with limestone

Harvest Dates: September 21 - 24

16 hours of skin contact

Residual Sugar: 0.15% (1.5 g/L)

Alcohol: 12%

Production: 80 cases

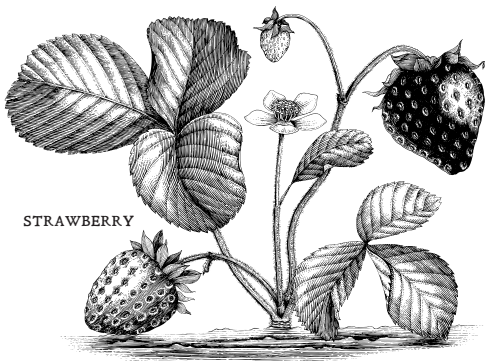


WATERMELON

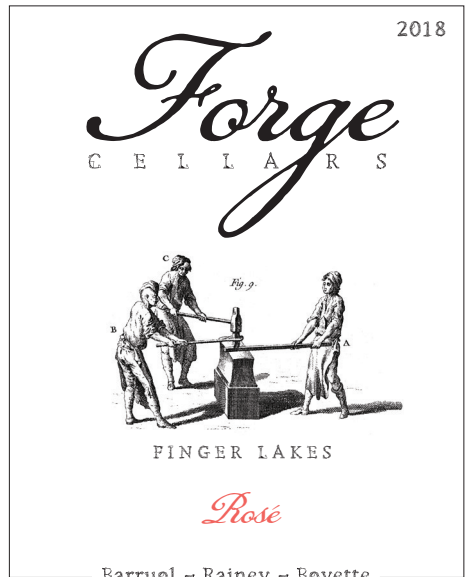
STRAWBERRY - BLOOD ORANGE - WATERMELON

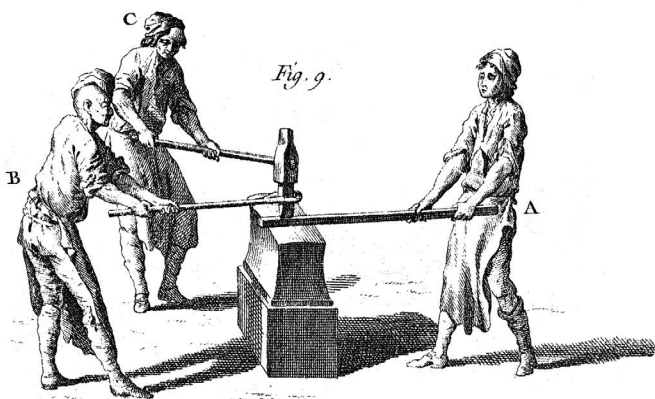
NOTES FROM LOUIS:

You and I carry within us the genetic characters of all our ancestors, which have mixed together and made us unique, well-rounded, complex individuals. This is how our Riesling is born: it encapsulates the characteristics of all our vineyard sites and of our unfailing, passionate commitment to excellence.



STRAWBERRY





Forge

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