

Forge
C E L L A R S



PINOT NOIR 2018
Leidenfrost Vineyard

100% Pinot Noir
East side of Seneca Lake (Hector, NY)
Harvest Date: September 24
Soils: Lordstown channery silt loam over shale
795ft elevation
Years Planted: mid-1990s
Spontaneous fermentation
Alcohol: 12%
Production: 100 cases

VINTAGE NOTES

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 Rhône vintages: 1993, 1996, 1997, 2008, and 2014. 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 2017, we ended up having beautiful wines. I think 2018, in this regard, is quite similar. - LB

TASTING NOTES

raspberry - rose petal - spiced plum

A *terroir* of this pedigree will show its value in whatever variety 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. - LB