

### VINTAGE 2020 OFFERING

LOUIS BARRUOL ~ RICHARD RAINEY

Interlaken

SUNRISE HILL —



#### THE VINTAGE OF THE SUN

Every year, we present the wines of the vintage from a unique perspective. One that is guided by the spirit of the growing season, the sights and smells of the vintage, and the collective soul of the wines produced. In our tastings in the cellar throughout the year, we found the 2020 wines transcendental, transporting us to far away places that given the circumstances surrounding the year, we could not to physically journey to. Each barrel called out as a marker on a map, tracing a path that led us to distant shores and fed our nostalgic hunger for adventure. Through these tastings we began to understand our wines through a different lens. Their personalities were more playful and daring from this perspective, which in turn, made us venture into a more creative way of showcasing them in this offering.

Built on metaphor and personification, all eighteen wines from the 2020 vintage unfold between these pages. We imagined the wines as destinations in a classic travel guide and who their ideal audiences would be—daredevils may be drawn to the intensity of Breakneck Creek or Leidenfrost, while honeymooners may be spellbound by the nature of Navone or Caywood. In a year when the world was yearning to break from isolation and take flight, these wines made it possible, acting as stamps on our passports.

We affectionately call 2020 "the vintage of the sun." Not only does it evoke those sun-drenched days of the growing season, but the wines are illuminated, full of vibrancy and vigor. They remind us that beauty is boundless, and even in the dimmest moments, it can be found in the simplest forms.

## DRY RIESLING UNIVERSE

### FOR LOVERS OF SCENIC VIEWS

PAPAYA BAY LEAF SUCCULENT

West side of Cayuga Lake (Interlaken)
Soils: loam and clay
Elevation: 750ft
Aspect: east-facing
Year Planted: 1999
Harvest Date: 10/28
Spontaneous fermentation in barrel
Residual Sugar: 0.19% (1.9 g/L)
Total Acidity: 7.6 g/L
ALC: 13%
Production: 202 cases

Sunrise is high-toned and high-style. It prefers glamping over roughing it on the landscape, manicured grass over uncultivated terrain, and is always prepared to provide the most gracious hospitality to all that it encounters. As one of our longest-lived lieux-dits and the only site we work with on Cayuga Lake, Sunrise has a penchant for making friends and a yearning to be in the spotlight.

Just as it unfolds on the hillside of Cayuga Lake, a sight of meticulous refinement, the wine of Sunrise is also neatly layered and without subtlety, putting all dimensions of its gem (Riesling) on display. Driven by flavor, ripeness, and minerality, it is forward but not showy, exaggerated but sincere. Just as the perfect host, it greets you warmly and seeks to feed curiosities and pleasure.





## Villow

#### DRY RIESLING

LEMON MERINGUE ROSE WATER CHISELED

East side of Seneca Lake (Lodi)
Soils: sandy loam with shale
Elevation: 725ft
Aspect: west-facing
Year Planted: 2014
Harvest Date: 10/18
Spontaneous fermentation in barrel
Residual Sugar: 0.21% (2.1 g/L)
Total Acidity: 7 g/L
ALC: 12.5%
Production: 377 cases



In its second vintage as a lieu-dit, Willow Riesling has shown admirable determination and finesse. It has been a rising star among the rest of the "class," showing greater clarity and precision with each passing year. In this wine, we are often reminded of a classical ballerina with their ethereal footwork that enchants the audience, matched by chiseled limbs that only years of discipline and practice could mold.

In the regional sea of varied *terroir*, Willow's distinctive sandy soils set this site apart from the rest. Along the shoreline of southeast Seneca Lake is a museum of millennia past, carrying a myriad of rocks and soils from depths of more than 600 feet within Seneca Lake, much of which is shale, limestone, clay, and gravel. Sand and warmth envelop the vineyard, translating into more sensual, ripe, and tropical nuances.

The interplay of beauty and edge, performance and restraint, create an experience that begs to be moved by and applauded.

> FOR CONNOISSEURS OF FINE ARTS

## Willow

#### CABERNET FRANC

 $\begin{array}{c} \text{BLACK CAPS} \\ \text{BLISTERED TOMATO} \\ \text{GRAVEL} \end{array}$ 

East side of Seneca Lake (Lodi)
Soils: sandy loam with shale
Elevation: 725ft
Aspect: west-facing
Year Planted: 2016
Harvest Date: 10/12
Spontaneous fermentation in wooden vat
ALC: 13%

A perfect celebration of the natural world and elevation of the simplest of ingredients into three-star Michelin gold. The allure of Cabernet Franc lies in its inherent duality between wildness and refinement. It's a retreat for those who prefer to be immersed in nature, but also appreciate the comfort and sophistication of silk sheets on their bed each night.

Willow Cabernet Franc is an "outside the box" thinker, a chef that forages for their ingredients and gets creative in the kitchen. It aims to balance the natural with the learned, knowing how much of the landscape to seep through its tendrils while also providing a canvas for its own artistic freedom.

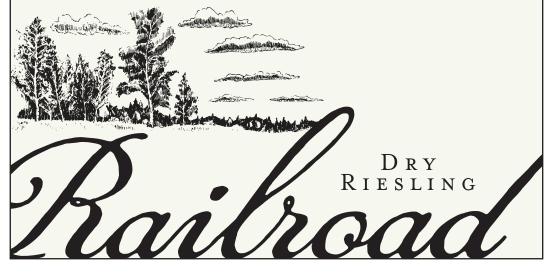


FOR GOURMANDS & CREATIVES PAVLOVA ANISE CREAMY

East side of Seneca Lake (Lodi)
Soils: loam with shale
Elevation: 820ft
Aspect: west-facing
Year Planted: 1995
Harvest Date: 10/24
Spontaneous fermentation in barrel
Residual Sugar: 0.3% (3 g/L)
Total Acidity: 6.3 g/L
ALC: 12%
Production: 303 cases

FOR SENTIMENTAL TYPES Railroad has proven to be limitless over the years. The challenge with this wine is defining it without confinement or absoluteness. We can discuss it in the context of history, the way the old Lehigh Valley Railroad meanders through a jungle of grapevines, and the way in which the site conveys a sort of workhorse temperament that one would find in those laboring over the rails back in the early I900s. If we listen more closely to the tune reverberated in the glass, we must also give attention to the kaleidoscope of flavors and textures that this site can put forth with such ease, so much so that we would be hard-pressed to categorize its profile in one box.

For those who are in for the long haul, Railroad is the ideal companion. It's like a childhood friendship that has stood the test of time, continues to evolve, teaches and surprises you, and above all is utterly dependable. Comparing notes from years past has given us an entire vocabulary with which to describe this wine. Each vintage has presented a new array of descriptors and style, yet sifting through these, one can find a thread of continuity, which we call the heartbeat of Railroad.



# DRY RIESLING AGGILLA Caywood East

ASIAN PEAR FLINT ELECTRIC

East side of Seneca Lake (Caywood)

Soils: loam over shale
Elevation: 978ft
Aspect: west-facing
Years Planted: 2005-2006
Harvest Date: 10/25
Spontaneous fermentation in barrel
Residual Sugar: 0.29% (2.9 g/L)
Total Acidity: 6.6 g/L
ALC: 13%
Production: 556 cases

Charged and ready to perform like a top quality Chablis. There are certain wines that are able to capture the energy and spirit of a place just as much as the unchanging elements of its birth (i.e. soils, climate). Wagner Caywood East is a lesson in endurance, a power-packed and electric trip along its high elevation, steep, shale-laden terrain.

We often discuss wines being "alive," referring to their evolution in the cellar, in the bottle, and in the glass. This wine truly feels in motion as it moves across your palate, waking up your senses, feeding you a rush of adrenaline, and finally, offering that same relief that one would find from the coldest sip of water after a steep mountain ascent.



### AMUGOCA DRY RIESLING

HIBISCUS HONEYCOMB CEREBRAL

East side of Seneca Lake (Caywood)
Soils: thin topsoil with shale
Elevation: 699ft
Aspect: west-facing
Years Planted: 1970s
Harvest Date: 10/21
Spontaneous fermentation in barrel
Residual Sugar: 0.37% (3.7 g/L)
Total Acidity: 7.3 g/L
ALC: 12%
Production: 303 cases

This wine is somewhat of an outlier among the other scenes (lieux-dits). Its roots extend deep into history, sharing the narrative of landscape during a time when the region was just beginning to come alive. Caywood Vineyard was planted in the 1970s by Charles Fournier, a French winemaker who was attracted to the region via the promise of potential put forth by his friend, Dr. Konstantin Frank. As one of the oldest vinifera plantings on Seneca Lake, it translates the terroir in a way that only long-lived Grand Crus can—through sincerity, wisdom, and age.

With depth and concentration, Caywood Dry Riesling remains true to its beginnings, showing a wildness and want not to be tamed, as well as respect for the local flora and fauna that it calls home. The landscape balances a sense of order and intention with unkempt beauty and natural awe.

Caywood is a contemplative wine. One that requires a partner that will listen to tales of

years gone by, admire the
work of the honeybee among
wildflowers, and learn the
land instead of manipulating
it into submission.

FOR MELANCHOLY POETS

### FOR SNOW BIRDS & ESCAPISTS

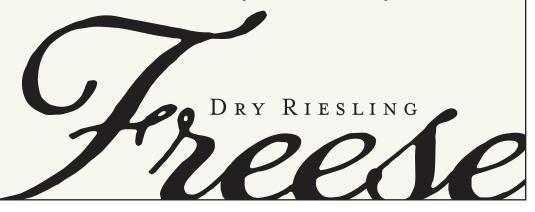


WHITE PEPPER
APRICOT
SALINE

East side of Seneca Lake (Lodi)
Soils: loam with shale
Elevation: 768ft
Aspect: west-facing
Years Planted: mid-1990s
Harvest Date: 10/23
Spontaneous fermentation in barrel
Residual Sugar: 0.25% (2.5 g/L)
Total Acidity: 7.2 g/L
ALC: 13%
Production: 580 cases

Over the years, Freese and Breakneck Creek have often been discussed comparatively. Fascination has built the framework of these conversations due to their close proximity to one another yet contrasting styles in the glass. If we consider Breakneck to be akin to the seashore of Maine with its salty coastal air and cool, fresh breezes, and Freese to evoke the warm, sun-drenched shorelines of the Gulf of Mexico, we can paint a better picture of the differences between these two wines and their respective sites.

The gentle slopes of Freese Vineyard put forth a more relaxed and less extreme ascent than Breakneck. Freese respects and endures the cool-climate it calls home, while yearning for sandy beaches and tropical growth. It works at an unhurried pace, allowing indulgence and complete satisfaction in its ripe, exotic fruits.



# Break yeck, DRY RIESLING Creek

ALPINE MEADOW
QUINCE
DEFINED

East side of Seneca Lake (Valois)
Soils: gravelly silt loam and shale
Elevation: 784ft
Aspect: west-facing
Years Planted: mid-1990s
Harvest Date: 10/15
Spontaneous fermentation in barrel
Residual Sugar: 0.38% (3.8 g/L)
Total Acidity: 7.2 g/L
ALC: 12.5%
Production: 377 cases



For those who prefer to live fast, enjoy their music loud, and their Riesling chilled to the bone, Breakneck Creek welcomes the daring, adventurous, and impulsive types. It commands you to pay attention and tread carefully, sidestepping over waves of salinity, navigating steep cliffs with impeccable precision, and giving in to the feral landscape that it envelops.

Without question, Breakneck Creek Riesling is an exact fingerprint of the land in which it was born. It's an adrenaline rush that wakes the senses in the same way that cool creek waters sifting through your toes can ignite an electric charge through your body. Situated atop the mammoth old Lehigh Valley Railroad culvert, the site mimics this same ability to move or transform the landscape. The vineyard has laid claim to the land, echoing the freshness of air flowing in a gorge as well as the wild herbs that permeate the soils and grow together with the vines. Breakneck is a transcendental tool for those seeking to elevate their heart-rate and throw caution to the wind.

FOR INTREPID THRILL- SEEKERS

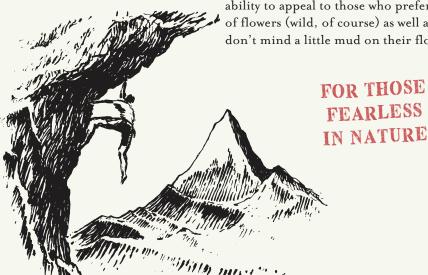
## Leidentrost DRY RIESLING

LEMON VERBENA
LAVENDER
INTENSE

East side of Seneca Lake (Hector)
Soils: Lordstown channery silt loam
over shale
Elevation: 760ft
Aspect: west-facing
Years Planted: 1990s-2003
Harvest Date: 10/21
Spontaneous fermentation in barrel
Residual Sugar: 0.2% (2.2 g/L)
Total Acidity: 7.3 g/L
ALC: 12.5%
Production: 217 cases

One of the most thrilling aspects of grapegrowing in our region is the liberty with which we are able to work under our own ethos and directives, rather than being limited to ways of old. Due to this freedom, we are able to get to know the personalities of sites, farming them in the ways that they beckon for themselves.

Without a doubt, Leidenfrost Dry Riesling is a leader in charisma, nothing short of commanding, and wrapped in mystery and allure. Ruggedness and refinement coexist so harmoniously in this wine that we often think of it as a farmer in a bow tie or a mountaineer in a suit. It toes the line between proper and risqué with its burly yet seductive nature, and its ability to appeal to those who prefer a bouquet of flowers (wild, of course) as well as those who don't mind a little mud on their floors.



## Leiden trost

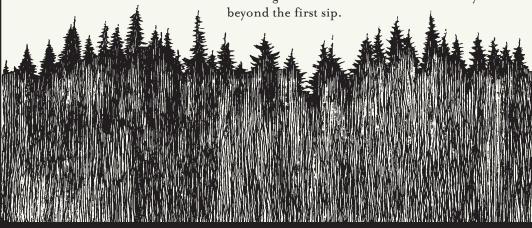
CAMPHOR CLAFOUTIS COMPELLING

East side of Seneca Lake (Hector)
Soils: Lordstown channery silt loam
over shale
Elevation: 760ft
Aspect: west-facing
Years Planted: mid-1990s
Harvest Date: 9/22-9/23
Spontaneous fermentation in wooden vat
ALC: 12.5%
Production: 145 cases

FOR COWBOYS & BULLDOGGERS

Leidenfrost is a brazen beast, living among land that at times feels more like the Wild West than the serene bucolic farmland of the Finger Lakes. There exists a sense of order that can only be deciphered by nature itself. The terrain is unforgiving, jutting up from the landscape like the protective scales of a beast that you dare not interrupt. Cultivating this land takes patience and tenacity, and requires a loss of ego to reap the rewards.

Leidenfrost is commanding, an enigma to its neighbors on the shore. Throughout the years, it has shown an ability to overcome even the harshest vintages by retaining the undeniable hallmark of the site—a smoldering minerality that is both compelling and sinister. Once Leidenfrost Pinot Noir begins to unravel itself, it becomes a more gentle translator of terroir, revealing the more ethereal nuances that lay beyond the first sip.





FOR THE YOUNG AT HEART

 $\begin{array}{c} \text{SAGE} \\ \text{PEAR BLOSSOM} \\ \text{AUTUMNAL} \end{array}$ 

East side of Seneca Lake (Lodi)
Soils: minimal clay and loam on shale
Elevation: 725ft
Aspect: west-facing
Year Planted: 2014
Harvest Date: 10/23
Spontaneous fermentation in barrel
Residual Sugar: 0.2% (2 g/L)
Total Acidity: 7.8 g/L
ALC: 12%

Located in the heart of Hector, Tango
Oaks Vineyard is a metaphorical market
square nestled along southeast Seneca Lake.
Meandering gravelly farm roads guide you
through a multitude of scents and scenery, from
fields of flowers to canopies of cherries, from
peach and pear orchards to abundant apple
trees, culminating in vast rows of grapevines
soaking in a grand lakeside vista.

Owing to the loamy shale soils and the array of cultivated bounty in its realm, Tango is a chameleon, one that imbibes and emanates its surroundings. If there is a want to define itself within a style, it certainly hasn't proven this to us yet. From first leaf to fourth harvest, we have come to appreciate Tango for its playfulness that keeps us on our toes. Companionship for this wine requires openness, deserving someone who will walk through the seasons of change and bloom with an affinity for nature's craftsmanship.

Production: 258 cases

## Lango PINOT NOIR

RED CURRANT SANDALWOOD ALLURING

East side of Seneca Lake (Hector) Soils: minimal clay and loam on shale Elevation: 725ft Aspect: west-facing Year Planted: 2014 Harvest Date: 9/21 Spontaneous fermentation in wooden vat ALC: 12.5% Production: 157 cases

In its third vintage as a lieu-dit (single vineyard), Tango Oaks continues to show us the tender side of Pinot Noir, whereas we have come to know Leidenfrost (Tango's northern neighbor) as a more animalistic representation of the grape. In this manifestation, those that are seduced by the smell of fresh rainfall in the forest or those that prefer to feel the earth beneath their bare feet will find a kinship with this wine.

Joined together by lightning, the intertwined oaks that delivered Tango its namesake are emblematic of the site's ability to fuse the natural elements growing among the landscape on the farm. Tango is all about harmony, honoring the symbiosis between cultivator and cultivar (farmer and land), an intricate dance of collaboration and poise.

FOR WOODSMEN & THE BAREFOOTED

# Leach RIESLING ORY RIESLING Orchard

GINGER PEACH PIT GENEROUS

East side of Seneca Lake (Hector)
Soils: Howard gravelly silt loam
Elevation: 829ft
Aspect: west-facing
Year Planted: 1996
Harvest Date: 10/14
Spontaneous fermentation in barrel
Residual Sugar: 0.36% (3.6 g/L)
Total Acidity: 6.7 g/L
ALC: 13%
Production: 704 cases

The 2016 vintage was often characterized as sinfully hedonistic. There were many comments made that should remain kept behind closed doors lest you wish to turn four shades red. The persona of Peach Orchard takes us back to that particular vintage, especially in its most recent incarnation. It is the gateway to unabashedly indulging in oenophilist desires.

Peach is the ultimate partner in crime. It's the friend that has an invitation to a secret party that you would not otherwise have an invitation to. The kind of gratification and release that you are awarded when you let yourself be free to absorb the simple pleasures of life is what this wine can offer. It's taking a bite of the ripest summer peach and willingly letting the juices drip down your chin to avoid interruption from fully enjoying the satisfaction tantalizing your taste buds.

In our years of working with this site, we have found its transformative prowess to be a perfect example of the power of Riesling.

FOR SENSUAL GLUTTONS

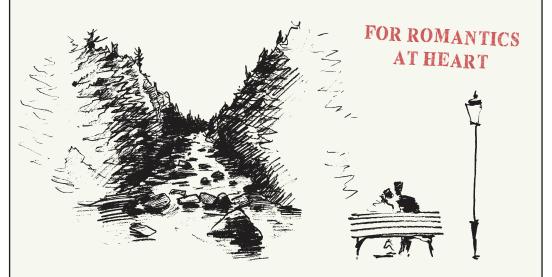
### DRY RIESLING OCCUPANTE OCCUPANT

DANDELION TANGERINE SPRY

East side of Seneca Lake (Burdett)
Soils: gravelly loam with shale
Elevation: 950ft
Aspect: west-facing
Years Planted: mid-2000s
Harvest Date: 10/22
Spontaneous fermentation in barrel
Residual Sugar: 0.35% (3.5 g/L)
Total Acidity: 7.7 g/L
ALC: 12.5%
Production: 333 cases

If it was ever possible to bottle up those initial butterflies and the spirit of new, romantic love, Navone would most certainly take responsibility for sleepless nights and passionate affairs. It carries a charm of freshness and vitality, the kind of sentimental tenderness of holding hands, and a yearning for more.

Among a sea of wildflowers, the tapestry of Navone is laid out like an idyllic alfresco scene. The fervor for which it translates the purity of the site—painted with natural vegetation, cool high elevation breezes, and a creek side sonata—evokes youthful wonder and reverence. Navone delivers a natural beauty that is understated, and a courtship marked by mystique and poise.



WHITE TEA
BITTER ALMOND
PURE

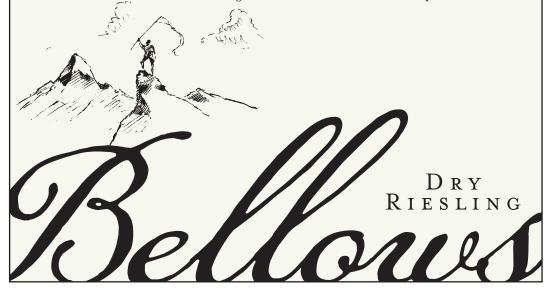
East side of Seneca Lake (Burdett)
Soils: clay, limestone and shale
Elevation: 1,000ft
Aspect: west-facing
Years Planted: 2016-2017
Harvest Date: 10/15
Spontaneous fermentation in barrel
Residual Sugar: 0.34% (3.4 g/L)
Total Acidity: 6.2 g/L
ALC: 13%
Production: 55 cases

Explorers are known for their deep hunger for living life fully, for welcoming challenges and opportunities to learn. Bellows Vineyard is a young and attentive explorer, open to the possibilities that unfold before it, and adapting as the winds shift. It is an earnest student, unconfined by norms of the past.

Throughout the years, the site has gone through many periods of change. We have worked arduously together with our home farm since 2015, charting a course that allows us to redefine the possibilities of our *terroir*. From an overgrown relic of the 1980s to a thriving ecosystem that has given us some of the purest fingerprints of the land, Bellows continues to prove that the rewards of risk (and sometimes failure) greatly outweigh a life of complacency.

### FOR INQUISITIVE MINDS

For all of the new discoveries here year after year, there is always something familiar, something reminiscent of home and comfort in the wine. Buried beneath the mineral and herb, you just may find the familiar taste of your grandmother's famous southern peach tea.



#### PU-ERH POMEGRANATE CHARMING

Soils: clay, limestone and shale
Harvest Dates: 9/22-9/25
Spontaneous fermentation in wooden vat
ALC: 12.5%
Production: 51 cases

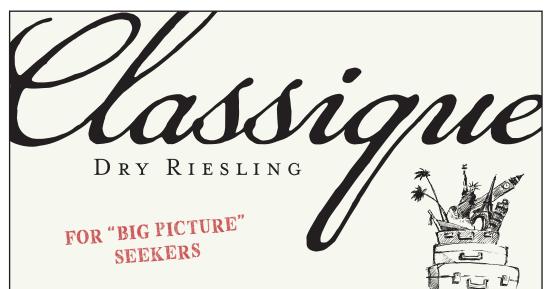
### FOR EXPATS & NEW AGE GURUS

Certain wines are worth the wait. Only when the stars and moon align, or when moved by something that feels otherworldly, are we inspired to produce a Les Alliés bottling. It has been five vintages since our last Pinot Noir Les Alliés cuvée. Five vintages since tasting through our red barrels and serendipitously sharing a collective enthusiasm for a few standouts. Les Alliés abounds with meaning. It translates to "the friends, the allies, the united ones," and signifies our partnerships—the collaboration of Louis Barruol and Rick Rainey, our international bond between the United States and France, and our relationships with local growers and the community.

We like to frame this wine as a traveling, seasonal exhibition with limited tickets available. It's full of spectacle and surprise, always on the move to highlight a unique blend of sites in each bottling. By nature, it must be a standout, worthy of its own showcase. Its ability to bring forth a clear picture of terroir and unite it with a profile that tempts with intrigue and uniqueness can only be the work of a true master of its craft, a true artiste.



PINOT NOIR



A bona fide globe-trotter, with enduring residencies in Berlin, Paris, and Chicago, to name a few. It has served as the impetus of our 2020 vintage offering and the way in which we have decided to share our wines with you for this vintage. The beauty of *Classique* is that tucked neatly in its suitcase, it carries with it pieces of the region through snapshots of southeast Seneca Lake, and stories of our sites that share the personalities and histories that have come to shape them. As a blueprint of our work from the particular vintage, this wine is our most important because not only does it always need to clearly translate the *terroir*, but it also needs to convey the kinetic spirit of Forge Cellars.

Throughout the years, we have characterized the vintages based on Mother Nature's contributions and the shared disposition of wines in the cellar during their year of development and maturity. In our 10th vintage sharing the voice of the land, we have affectionately referred to 2020 as "the vintage of the sun." While the world was shrouded in uncertainty amidst a rising pandemic, nature delivered sun drenched days that helped us maintain our focus and optimism, and nurtured the vines with unyielding promise.

The 2020 Dry Riesling *Classique* is an expedition along the shores of southeast Seneca Lake. One that celebrates the diversity of the landscape and the styles of Riesling that it brings to life, and welcomes travelers from all walks of life to take part.

MANDARIN ORANGE, CARDAMOM, VIBRANT Soils: gravelly loam, clay, and shale with limestone Harvest Dates: 10/14-10/28

Residual Sugar: 0.31% (3.1 g/L) Total Acidity: 6.3 g/L ALC: 12.5%

## Cassigne Pinot Noir

the finer things in life without excessive opulence.

WILD STRAWBERRY
ANISE
BROODING

Soils: gravelly loam, clay, and shale with limestone Harvest Dates: 9/22-9/25 Spontaneous fermentation in wooden vat ALC: 12.5% Production: 317 cases

> FOR DANDIES & MAVERICKS

Pinot Noir Classique has Internationally, certainly earned a few stamps on its passport over the years, but unlike our Dry Riesling Classique, it follows a more limited itinerary. It's a bit elusive by nature, as only a very limited amount is produced annually, so it travels with calculation and purpose. With an affinity for the road less traveled, Pinot Classique prefers destinations that still retain a sense of natural wonder, undisturbed by droves of people. Equipped with dirty boots and polished Oxfords, it's ready for a walk through the countryside or a formal reception. This dichotomy is what makes Classique an ideal comrade for those who prefer circles of avant-gardists and journeymen, or those that appreciate









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