



Forge cellars - "Dry RIESLING"

Dry RIESLING Finger Lakes NY USA - weisse - 2014

100% Riesling
80% east side Seneca Lake
20% west side Cayuga Lake
Soils: shale, gravelly loam and clay with limestone
Hand-harvested, sorted, and whole cluster pressed
Harvest Dates: Oct. 19 - Nov. 4
Fermented with mostly indigenous yeasts
Aged in 40% stainless steel and 60% neutral barriques
Residual Sugar: 0.3%
Production: 1600 cases
Alcohol: 12.5%
vintage

The effects of a long memorable fall can't be overstated. A cooler, rainier summer led to about the most wonderful fall you could ask for—prolonged dry, sunny weather with mild temperatures and beneficial air flow for several weeks. Forge and its growers were pro-active in the vineyards throughout the growing season and our diligence paid off with great rewards by being able to glide into the home stretch. Healthy grapes ripened beautifully and we harvested optimal fruit at our choosing.

tasting notes

Grapefruit - mineral - lemon - elderflower

The complexity due to long grape maturation is apparent in this vintage. Our 2014 Riesling Classique shows all the aromatic spectrum that makes us happy. In the mouth, its “bone-dryness” is balanced by the advanced ripening. And ripening makes the acidity friendly.