



## Forge cellars - "Dry RIESLING"

### Dry RIESLING Finger Lakes NY USA - weisse - 2016

100% Riesling

85% east side Seneca Lake 15% west side Cayuga Lake

Soils: shale, gravelly loam and clay with limestone

Hand-harvested, sorted, and whole cluster pressed

Harvest Dates: Oct. 3 - 19

Fermented with indigenous yeasts

Fermented and aged in neutral barriques and stainless steel

Residual Sugar: 0.3%

Production: 2265 cases

Alcohol: 13%

vintage 2016 was an incomparably dry year in the Finger Lakes with the least amount of rainfall during the growing season since 1973. A mild winter was followed by a practically moistureless June and July with only 1.5 inches of rain each month. August was the warmest since 1973 in terms of growing degree days, yet our grapes managed the water stress well and remained healthy, allowing for steady ripening. Due to an impending mid-October storm, the vintage came to a rapid conclusion with Riesling picked about two weeks earlier than normal. Harvest from every site was stacked in tight succession in order to bring in a pristine crop. Due to the dry,

abbreviated season, we had no botrytis in 2016, the flavors remain fresh, and acidity is vibrant. We are particularly excited that we were able to harvest the 2016 Rieslings in our brand new winery. We also began high density plantings of Pinot Noir and Riesling on our home farm. We hand harvested almost exclusively with a second hand sort at the winery, followed by whole cluster pressing and fermentation with indigenous yeasts. Gentle fermentations continued into June of 2017 in order to finish bone dry.

tasting notes

Bosc pear - quince paste - ginger

Our most important wine aims to reveal the true nature of the vintage and to explore the terroir of lower east Seneca Lake. Working with eight different growers on ten parcels, we are still within a tight microclimate where

there is harmony of flavors. Our 2016 reveals baked apples, bosc pear, quince paste, ginger and brioche