



Forge cellars - "Dry RIESLING"

Dry RIESLING Finger Lakes NY USA - white - 2013

- Whole clusters slowly pressed with a pneumatic press.
- Fermented with both indigenous and cultured yeasts.
- Fermented and aged for eight months in 60% 1 to 10 year old barrels, 40% in stainless steel vats

The indigenous yeast fermented Riesling in the Lakes is a question of patience. Inoculated yeast behave like 100m runners but indigenous yeasts are marathoners. It is not rare to see our fermentations finish by April or May. Obviously it clearly impacts the style of our Riesling. Usually vines and wines need time to do well and then require patience from the grower and even sometimes from the consumer. I deeply enjoy to the search for the excellence in the Lakes since the balance that it is possible to achieve here with Riesling is a rarity. 2013 was a "classic" vintage for Riesling and I wouldn't be too surprised if the wines aged beautifully. At this significant low ph, it is even possible to think about aging that could be a lot longer than we guess. This Riesling is dry, which means around 2g of residual sugar/liter. It is lifted by a very low ph and an acidity that is not too high. But in October, our bunches were ripe-gold and in a great shape. Thanks to Rick whom has been "driving" our fruits from May to September right to the correct "quality destination," in the right "timing." But I won't say more about that. After that kind of good work in the vineyard, the winemaking is not difficult and has to be as simple as possible. As gentle as possible...(LB)

crushed stones, grapefruit, camphor, candied lemon, iodine

Bottled in May 2014

Production: 12180 bottles

Cork finished