

# Forge

C E L L A R S

## *Dry Riesling Forge cellars 2015*

Riesling Classique 2015

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. 11 - Oct. 26

Fermented with indigenous yeasts

Fermented and aged in 80% neutral barriques and 20% stainless steel

Residual Sugar: 0.4%

Production: 1800 cases

Alcohol: 13%

vintage

2015 was a classic Finger Lakes vintage with a season of fickle weather--superb results depended on excellent work in the vineyards. After a second harsh winter, we jump started straight to summer temperatures, skipping spring altogether. June then turned rainy and overcast for most of the month. The season rebounded with warm, dry weather until late September when the skies opened up for 36 hours. Sunny weather followed, creating the perfect conditions for botrytis. The vintage ended with a prolonged frost on October 18th.

Forge stayed vigilant throughout this capricious vintage, pulling leaves to open airflow and working with our partners to keep grapes healthy. Our Rieslings pushed the limits to our most advanced ripening yet, developing unctuous flavors and textures.

tasting notes

Nectarine - lemon - marzipan - quince- fennel

Our most important wine aims to reveal the true nature of the vintage and to explore the terroir of east Seneca

Lake. Working with 8 different growers on 10 parcels, we see the depth of expression possible in a ripe vintage.

With this level of ripeness, fermentations continued into late spring in order to finish bone dry.