

## *Dry Riesling Forge cellars 2013*

### **Vinous**

Score: 90 points

"This compelling, sophisticated wine was fermented and aged in 65% neutral French oak and 35% stainless steel tank—a strategy that is quite unusual in the Finger Lakes, where most Rieslings see only steel. The result is a low-toned, complicated wine of impressive textural depth. The nose is warm and rocky, with scents of golden kiwi, fennel, wet stone, and a whiff of something industrial. The palate is dry but layered, with a soft cushion of flesh that wraps around the strident acidity. Some earth notes like baked clay come through on the long, chalky finish. With the 2014 vintage, this wine became labeled as 'Classique.' 3 grams per liter residual sugar.

" —Kelli White