

# Forge

C E L L A R S



## RIESLING LES ALLIÉS 2014

*100% Riesling*  
*100% east side Seneca Lake*  
*Soils: shale with gravelly loam*  
*Hand-harvested, sorted, and whole cluster pressed*  
*Harvest Dates: Oct. 26, Oct. 31*  
*Fermented with indigenous yeasts*  
*Fermented in neutral barrels (some up to 13 years old)*  
*Production: 595 cases (6-pack)*  
*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.

### VINEYARDS

This vintage, the cuvée is composed of wine selected from Sawmill Creek Vineyard and Harvest Ridge Vineyard. Both are on the east side of Seneca Lake, but this is where the similarities end. Sawmill is steep and composed largely of slate and Harvest Ridge is long and sloping with clay and limestone soils. The combination of the two vineyards gives a wine of great complexity and intensity. The selection and resulting expression of Riesling for the Les Alliés bottling is about a unique, mineral expression of Riesling in the Finger Lakes—one that we feel stands apart and is deserving of longer ageing and a separate bottling.

### TASTING NOTES

*Ginger Gold apple - peach - fennel - loam - stone*