



SAWMILL CREEK VINEYARDS RIESLING 2014

100% Riesling
East side of Seneca Lake (Hector, NY)
Soils: shallow lacustrine sand on shale.
Hand-harvested, sorted, and whole cluster pressed
Harvest Date: Oct. 31
Fermented with indigenous yeasts
Fermented and aged for eight months in old barrels
Residual Sugar: 0.25%
Production: 25 cases
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.

VINEYARD

Sawmill Creek is one the best sites in the Finger Lakes to make Riesling and Pinot Noir. Its relatively warm micro climate generates a quite easy and quick ripening. In such a cold region, it makes the winemaking a lot easier. The level of complexity is high here and multidimensional Riesling can be made in a correct year. Sawmill being located close to the cellar allows us to have a great every-day control during the growing season to tune the balance and maintain the best fruit quality. Because of the great work in the vineyard this year, we were able to pick on Halloween (Oct. 31), our latest ever for this warm site, and the results were fantastic.

In 2014, Sawmill Creek again proved its terroir, this is why we release it as a single-vineyard for the first time.

TASTING NOTES

Ripe lemon - licorice - dry apricot - mineral

This bottling shows the classic "stamp" of flavors from Sawmill Creek Vineyard. Please try to keep a few bottles of this for a few years. It's worth it.