

Forge

C E L L A R S



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 - 26
Fermented with indigenous yeasts
Fermented and aged in 65% neutral barriques and 35% 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.

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

Our most important wine aims to reveal the true nature of the vintage and to explore the terroir of east Seneca Lake. Working with eight different growers on ten parcels, we see the depth of expression possible in a ripe vintage. Grapes were hand-harvested, hand-sorted and whole-cluster pressed. Fermentation takes place with indigenous yeasts in neutral French barriques (65%) and the remaining in stainless steel. With this level of ripeness, fermentations continued into late spring in order to finish bone dry. Quince, lemon, fennel and slate mingle with marzipan and white chocolate, supported by precise acidity.