



LOWER CAYWOOD VINEYARD RIESLING 2015

100% Riesling
East side of Seneca Lake (Lodi, NY)
Soils: shale
Hand-harvested, sorted, and whole cluster pressed
Harvest Date: Oct. 15
Fermented with indigenous yeasts
Fermented and aged in neutral barrels
Residual Sugar: 0.4%
Production: 25 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

Wild herbs - ripe apricot - elderflower

These 40-year old vines are part of the original Charles Fournier plantings, planted on shale with minimal topsoil. Due to some extra-loving care throughout the growing season, this site produced dynamic flavors that deserved its own bottling. Lifted aromas of menthol, wild herbs and wasabi contrast sharply with a rich, lush palate of glazed apples, preserved lemon, raw honey and dried orchard fruits.