



## DRY RIESLING 2018

### *Bellows Vineyard*

100% Riesling  
East side of Seneca Lake (Burdett, NY)  
Harvest Date: October 16  
Soils: clay, limestone and shale  
1,000ft elevation  
Year Planted: 2016-2017  
Spontaneous fermentation in barrel  
Residual Sugar: 0.25% (2.5 g/L)  
Total Acidity: 4.36 g/L  
Alcohol: 12%  
Production: 50 cases

#### VINTAGE NOTES

The 2018 vintage was challenging in the lakes, but I deeply enjoyed it. After 28 vintages in the Rhône (and eight vintages on Seneca Lake), the wines that I am the proudest of are the wines from the challenging Rhône vintages: 1993, 1996, 1997, 2008, and 2014. All of them show unexpected quality, drinkability, and freshness. They demonstrate how precise and hard work can potentialize a vintage. In 2018, we pushed the limits of ripening with Riesling like never before and we took some risks. We refuse to be driven by fear.

Yes, we sorted out a lot of fruit by hand. Yes, we worked hard. And as is often the case, the level of quality is superb because this is how Riesling works, as a grape of incredible resources and resilience. We picked roughly three weeks after everyone in the lakes, in mid to late October, but this is the appropriate way to achieve ripening that allows the wines to ferment bone dry. - LB

#### BELLOWS VINEYARD

This is our inaugural vintage of wine from our "home" farm, aptly named "Bellows" because of the intense winds that blow across the land. This site is special because of the drying, cleansing, and toughening effect of these winds. In 2016, we began our high-density planting, with vines spaced three-feet apart and seven-feet between rows—roughly twice the typical planting density. The intent is to control vigor and reduce yields, optimize the energy input used in the vineyard, and encourage natural competition among the vines, prompting the roots to dig deeper and offer a greater expression of the site. Our vision is to farm it in a unique way that is referred to as "biointensive" or "regenerative" agriculture. We are only in the beginning stages of this journey, but the results have been encouraging, and the grapes are packed with complex flavors. In 2018 and 2019, we were able to stay about 90% organic, a remarkable achievement given the challenges 2018 posed for grape growing.

#### TASTING NOTES

*chalk - lychee - nectarine*

This is our first harvest from our biointensive vineyard at our home farm at Forge. Our young vines already have the quality level found in Leidenfrost, but in a more restrained style. We believe the Forge estate vineyard is another *Grand Cru* in our line of *lieux-dits* wines. This is a broad and long wine with multidimensional flavors.