

# CLASSIQUE DRY RIESLING 2020

*Soils: gravelly loam, clay, and shale with limestone*

*Harvest Dates: 10/14-10/28*

*Residual Sugar: 0.31% (3.1 g/L)*

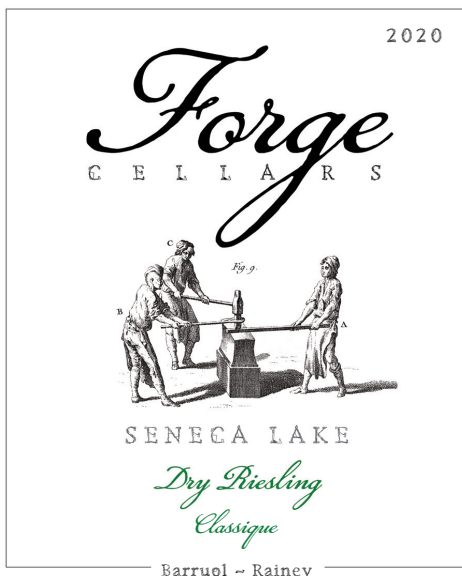
*Total Acidity: 6.3 g/L*

*ALC: 12.5%*

## TASTING NOTES

*mandarin orange, cardamom, vibrant*

A bona fide globe-trotter with enduring residencies in Berlin, Paris, and Chicago, to name a few. The beauty of *Classique* is that tucked neatly in its suitcase, it carries pieces of the region through snapshots of southeast Seneca Lake, and stories of our sites that share the personalities and histories that have come to shape them. As a blueprint of our work from the particular vintage, this wine is our most important because not only does it always need to clearly translate the *terroir*, but it also needs to convey the kinetic spirit of Forge Cellars.



Throughout the years, we have characterized the vintages based on Mother Nature's contributions and the shared disposition of wines in the cellar during their year of development and maturity. In our 10th vintage sharing the voice of the land, we have affectionately referred to 2020 as "the vintage of the sun." While the world was shrouded in uncertainty amidst a rising pandemic, nature delivered sun drenched days that helped us maintain our focus and optimism, and nurtured the vines with unyielding promise.

The 2020 Dry Riesling *Classique* is an expedition along the shores of southeast Seneca Lake. One that celebrates the diversity of the landscape and the styles of Riesling that it brings to life, and welcomes travelers from all walks of life to take part.