



Forge cellars - "Dry RIESLING"

Dry RIESLING Finger Lakes NY USA - white - 2018

"Forge Cellars – Riesling Classique 2018

Seneca Lakes

100% Riesling

Soils: shale, gravelly loam and clay with limestone

Harvest Dates: September 30-October 20

Fermented in 70% French oak barrels and 30% stainless steel tanks

Residual Sugar : 0.3% (3g/l)

Alcohol : 12%

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.

In 2017, we ended up having beautiful wines. I think 2018, in this regard, is quite similar.

Our Classique is our most important wine because it reflects our work on a larger scale. Sixteen different lieux-dits (single vineyards), each vinified separately, are the basis of this wine and represent the DNA of Classique. This wine is like you and me—we are individually unique, but we represent all of our ancestors

at the same time. We carry their traits.
Licorice - apricot - chamomile