

Forge Cellars



DRY RIESLING CLASSIQUE

ORIGIN Finger Lakes
VINTAGE 2021
COLOR White
WINE TYPE Still wine

TASTING NOTE

Our Classique is our most important wine because it reflects our work on a larger scale. Sixteen different lieux-dits, 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. Combining aromas of mineral and fruit: mango, jasmine, flint, it delivers a balanced texture, straightforward while being both long and soft.

PRODUCER

Partners, Louis Barruol (Château de Saint Cosme in Gigondas, France), and Richard Rainey have been working together since their first vintage in 2011 to produce hand-crafted, terroir-driven, bone dry Riesling and cool-climate Pinot Noir. Focusing on the east side of Seneca Lake, the duo works with several premier sites with considerable slope, and an abundance of different clones and soils. In addition to their own biointensively-farmed vineyard, they have long-term relationships with growers throughout the region.



ALCOHOL

12.5%

TOTAL ACIDITY

6.3 g/l (Tartaric)

RESIDUAL SUGAR

3.1 g/l

PH

3.1

BLEND

100% Riesling

HIGHLIGHTS

Vegetarian

CERTIFICATIONS

Vegetarian