

SUVER THREAS SILVER THREAS SILVER THREAD Of Main-dry Riesling 2016 Brani-dry Riesling 2016



CASES PRODUCED: 255 ELEVAGE: 5 months in stainless steel DATE BOTTLED: March 2017 ALCOHOL: 11.8% ACID: 7.7 g/l PH: 3.17 RESIDUAL SUGAR: 21 g/L

## OUR STORY

Owner-winemakers Paul and Shannon Brock represent the new generation of young winemakers propelling the Finger Lakes region to prominence. At the helm of Silver Thread since 2011, the couple has shepherded the 36-year-old estate winery to new heights with a focus on expressive, terroir-driven Riesling. Estate vines are farmed **bio-intensively**, a holistic, non-chemical approach. Small-batch wine production does not exceed 3,000 cases. The **turtle image** on our label is a local Native American artifact that reminds us to care for the land and water that give us the gift of wine.

Finger Lakes, New York

## VINEYARD NOTES

Semi-dry Riesling is a strategic blend of grapes from our own vineyard and two trusted grower-partners. Gridley Bluff Point Vineyard sits high above Keuka Lake on a mix of loose shale and loam and contributes intense aromatics and tropical fruit (49%). Seneca Lake's Doyle Fournier Vineyard (37%) is planted on deep silt-loam soil and lends body and ripe stone fruit. Our 30-yearold, biologically-farmed vineyard perched on the edge of Seneca Lake provides minerality and elegance (14% STV Estate Vineyard).

## TASTING NOTES

Silver Thread Semi-Dry Riesling beautifully balances acidity and richness. Aromas of peach, star fruit, kiwi and talc. Medium body with delicate acidity that mingles beautifully with the mild sweetness. Long finish with flavors of citrus custard and lanolin. Drink now or cellar for 5-8 years.

## VINTAGE NOTES

2016 was an outstanding growing season that began in mid-May after a relatively mild winter. Exceptionally dry and warm-but-not-hot weather led to small berries with concentrated and complex flavors. Disease pressure was low throughout the season. Harvest was complete by October 20. Gridley Bluff Point fruit achieved high sugar levels. Fermentation was arrested to allow gorgeous natural sweetness to balance the crisp acidity.