



Session 1, January 29, 2021, 6:00-7:30pm

Dry Riesling 2020

Our flagship wine is a blend of fruit from around the Finger Lakes, showcasing the great diversity of soil and microclimates in the region. It's racy and earthy with great freshness and a lovely rich texture from the hot 2020 growing season.

Cases produced: 425
Residual sugar: 5.2 g/L (0.5%)
Alcohol by volume: 12.4%
Titratable Acidity: 7.0 g/L pH 3.08

Tasting notes: Ripe fruit aromas include peaches, kiwi, starfruit and lime. Medium body with a honeyed texture. Noticeably long finish expresses green apple and minerals.

Harvest notes: The 2020 growing season was unusually sunny and warm, with borderline drought conditions. Grapes achieved much higher sugar levels than normal, but retained lively acidity and freshness. Grapes were hand-harvested from multiple vineyard sites October 10-25, 2020.

Winemaker notes: A blend of grapes from our Estate Vineyard and grower-partners, including Doyle Fournier Vineyard (Seneca Lake), Randolph O'Neill Vineyard (Cayuga Lake) and Gridley Bluff Point Vineyard (Keuka Lake). Fermented separately in both stainless steel and neutral oak barrels, the final blend combines the best attributes of four classic sites.

Cellaring: Drink now or cellar 5-8 years from vintage date

Pairing Suggestions: Salmon, lobster, white fish, chevre, roasted garlic, grilled asparagus

Accolades: This brand new release has yet to be rated, but it's predecessor vintages have all earned 90 points from reputable magazines including *Wine Spectator*, *Wine Advocate* and *Vinous*.



Riesling STV Estate Vineyard 2016

The Queen of Silver Thread, our 100% estate grown Riesling, is elegant and layered after four years of bottle age.

Cases produced: 140
Residual sugar: 10 g/L (1.0%)
Alcohol by volume: 11.4%
Titratable Acidity: 7.9 g/L pH: 2.92

Tasting notes: A classic Riesling with aromas of lemon pith, apricot and juniper. Medium body with bristling acidity and a long finish characterized by slate, fresh lime and apricot nectar. Medium dry.

Harvest notes: A single vineyard wine made from 100% estate grown Riesling from the shallow, shale-heavy soils of Silver Thread Vineyard. Most of the grapes come from 30-year-old, low-yielding vines. A combination of hand- and machine-harvesting took place in stages between October 4-19, 2016.

Winemaker notes: This juice was separated into four fermentations—including one in a 10-year-old neutral barrel with malolactic fermentation—to allow the grapes to express themselves in a myriad of ways. The lots were blended prior to bottling.

Accolades: 91 pts. *Wine Advocate*, 90 pts. *Wine Spectator*, Gold medal NY Wine Classic



Riesling Doyle Fournier Vineyard 2019



Riesling Doyle Fournier Vineyard is made from some of the oldest Riesling vines on Seneca Lake. It's site always produces elegant, voluptuous Riesling that is immediately appealing. This cooler vintage has high acidity that will help it age beautifully for the next 10 years or more.

Cases produced: 70
Residual sugar: 14 g/L (1.4%)
Alcohol by volume: 11.1%
Titratable Acidity: 8.5 g/L; pH: 3.18

Tasting notes: An opulent Riesling with aromas of creamy pear, peach and chalk. Voluptuous medium body with crackling acidity. Lingering flavors of green apple, honey and chalk. Medium dry.

Harvest notes: A single vineyard Riesling made from grapes grown by Matt and Carre Doyle. Doyle Fournier Vineyard is adjacent and uphill from Silver Thread Vineyard, and has deeper, silt-loam soils. This vineyard was planted in 1973 by Charles Fournier, one of the founding fathers of the modern Finger Lakes wine industry. Grapes were hand-harvested harvested October 24, 2019.

Winemaker notes: This historic vineyard was once deemed the most favorable site in the Finger Lakes by Charles Fournier. Our goal with this wine is to validate his legacy.

Cellaring: Drink now or cellar up to 10 years from the vintage date.

Pairing suggestions: Pan-seared scallops, salmon with dill sauce, coq au vin, aged gruyere cheese

Accolades: This wine has not yet been rated, but all previous vintages have earned 90+ points from *Wine Enthusiast* and/or *Wine Spectator*

Riesling Gridley Bluff Point Vineyard 2019

This wine is always a customer favorite. It's flamboyant tropical flavors stretch our understanding of what Finger Lakes Riesling can be. As the Gridley vines mature, they reveal more and more of the dark shale mineral notes of Bluff Point's high elevation.

Cases produced: 60
Residual sugar: 16 g/L (1.6%)
Alcohol by Volume: 11.3%
Titratable Acidity: 8.1 g/L; pH: 3.12

Tasting notes: Intense pineapple, mandarin orange and peach aromas entice. A marked tension follows on the palate, a battle between fruit and acidity that is reminiscent of great Mosel Rieslings of Germany. A long finish with fruity intensity and charcoal mineral notes. Medium dry.

Harvest notes: Grapes for this wine are grown on the bluff of Keuka Lake by Donna and Louis Gridley. This site, planted in the early 2000s, is one of the highest elevations in the Finger Lakes and faces east-southeast for maximum sunlight interception. Grapes were hand-harvested October 26, 2019.

Winemaker notes: At this high elevation site, ripeness varies more from year to year than any of the single-vineyards. 2019 was marked by a long, slow ripening period that yielded intense flavors.

Cellaring: Drink now or cellar up to 10 years from the vintage date.

Pairing suggestions: grilled kebabs with pineapple chunks and teriyaki sauce, chicken salad with mangoes, baked ham with maple glaze

Accolades: This wine has not yet been rated, but most previous vintages have earned 90+ points from *Wine Enthusiast* and/or *Wine Spectator*. The 2018 earned 93 points from *Wine Enthusiast*, making it our highest-rated wine ever.



Session 3, February 12, 2021, 6:00-7:30pm

Petillant Naturel 2020

This year's petillant naturel, or pet nat, is majority Riesling. Allowing an aromatic grape to dominate the blend resulted in a fresh and fruity sparkling wine that is perfect with brunch or spicy foods.



Cases produced: 76
Residual sugar: 0 g/L (0%)
Alcohol by Volume: 12.4%

Serving Notes: Chill well in an upright position before serving. Open over the sink in case of excess mousse. Pour gently so that sediment rests on the bottom

Tasting notes: Alluring aromas of fresh fruit, yeast and earth. Pure, unadulterated and alive with moderate fizz.

Harvest notes: Various *vitis vinifera* grapes from our estate vineyard and our grower-partners were hand harvested and co-fermented. Blend includes Riesling, Cabernet Franc and Chardonnay.

Winemaker notes: Fruit was pressed into neutral oak barriques where spontaneous fermentation took hold. Two different lots, one of early season fruit and the other of later-picked varieties, were blended before bottling. Slightly before dryness was achieved, the wine was chilled and racked to reduce cloudiness. After bottling, fermentation resumed and finished in the bottle, resulting in a dry wine with approximately three atmospheres of pressure.

Cellaring: This wine is meant to be drunk young.

Pairing suggestions: Casual foods like grilled bratwurst or trout, Middle Eastern dips (mezze) and spicy Asian cuisine

Riesling 2019

One of the most frequent comments we get about this Riesling is "it's really not that sweet." Made from higher acid fruit than the Dry Riesling, it has some natural grape sweetness for balance. It ages beautifully, becoming honeyed and multi-layered with age.

Cases produced: 140
Residual sugar: 24 g/L (2.4%)
Alcohol by volume: 10.8%
Titratable Acidity: 8.6 g/L, pH 2.93

Tasting notes: Aromas of apricot, peach, quince and pineapple. Intense fruity flavors are well-balanced with crisp acidity. Long and juicy finish. Drink now or cellar for 5-8 years.

Harvest notes: The 2019 growing season was marked by average temperatures with very few hot days. Grapes ripened later than normal but achieved full ripeness. Rainfall was average. Harvest occurred by hand in tries from Oct. 20-Nov. 3, 2019.

Winemaker notes: A blend of grapes: 43% Gridley Bluff Point Vineyard (Keuka Lake), 39% STV Estate Vineyard (Seneca Lake) and 18% Doyle Fournier Vineyard (Seneca Lake). Juice from different pickings and vineyards was separated into multiple fermentations, some in neutral barrel. The gorgeous natural sweetness that balances the crisp acidity of this wine was achieved by arrested fermentation.

Accolades (previous vintage): 2018—91 points *Wine & Spirits* and 90 points *Wine Spectator*, 2017 & 2016—90 points *Wine Advocate*, 2014—90 points *Vinous* and 91 points *Wine Enthusiast*

