



Welcome to the Riesling Expert II Tasting Series

We are so excited you have decided to embark on this exciting Riesling journey with us! During our three-week program, you will taste different styles and ages of Riesling, and learn about growing, making, tasting and pairing the noblest white grape variety. This letter contains important information about how to attain the Silver Thread “Riesling Expert” award.

Step 1: Source Appropriate Wines for the Tasting

If you have purchased our Riesling Expert II Virtual Tasting 6-pack, you have everything you need to taste along with us during the sessions. Silver Thread followers may already have these or similar wines at home. If you have questions about the suitability of substitute wines, please e-mail us (info@silverthreadwine.com) before Session 1.

Session 1, January 29, 2021, 6:00-7:30pm: Dry Riesling 2020 (2019 also ok) and Riesling STV Estate Vineyard 2016 (2011-2015 also ok).

Session 2, February 5, 2021, 6:00-7:30pm: Riesling Doyle Fournier Vineyard 2019 and Riesling Gridley Bluff Point Vineyard 2019. You may substitute other vintages of these wines, but they should be from the same vintage.

Session 3, February 12, 2021, 6:00-7:30pm: Petillant Naturel 2020 (2019 also ok) and Riesling 2019 (semi-dry). You may substitute another vintage of Semi-dry Riesling.

Step 2: Register for the Class

If you'd like to receive the Riesling Expert award, you must register for the class. Registration is quick and easy, and helps us know the names and mailing addresses of all class participants. If there is more than one person in your household participating, please make sure you register separately. To register, go to <http://eepurl.com/hn-l5r>

Remember, completion of the Riesling Expert Award is OPTIONAL. You are more than welcome to view the tastings and sample the wines WITHOUT working toward the award.

Step 3: Prepare your Tasting Setup

In order to properly compare the two wines in each session, you will need two identical wine glasses per person. You will pour a tasting sample (about 2 oz.) of each wine and compare them side-by-side during the session. Also, be sure the wine is at proper

-serving temperature of 45-50 degrees F. If you pre-chill it in the refrigerator, take it out of the fridge 20 minutes before the session so the wine is not too cold. It's a good idea to open the bottles before the class begins... many participants note that the wines open up and become more flavorful after being exposed to air for 30 minutes or longer.

We recommend having some wine-friendly food on hand to cleanse your palate: fresh goat cheese, mild to medium gruyere, water crackers and olives work well.

Additional course reference materials, including notes, maps and photos will be posted at <https://silverthreadwine.com/riesling-expert-ii/>

Step 4: Participate in the Tasting Sessions

Sessions will be broadcast through live stream on Facebook. To access the live stream, go to www.facebook.com/silverthreadvineyard at the specified time. The video should pop up or be playing near the top of the page. Look for a red light near the top or side of the page signifying Live Video. You may need to refresh your page several times, or try a second device. If you have trouble seeing the video from our main Facebook page, try going to our videos page: <https://www.facebook.com/silverthreadvineyard/videos/> or to the Riesling Expert II event page. If you are not able to join live, you may watch a recording of the session under the Videos tab later.

If you are a member of Facebook, you will be able to make comments and ask questions during the class—and we will know you participated! **If you are not a Facebook member** or you prefer not to comment publicly during the sessions, we need to hear from you with observations, insights, and/or questions after each week's class so we know that you participated. You can e-mail us (info@silverthreadwine.com), use Facebook Messenger, or post in our Riesling Expert Facebook Group.

Step 5: Receive Your Award*

At the end of the three-part series, each participant who has completed steps 1-4 will receive a Silver Thread Riesling Expert or Riesling Expert II award, made by local woodworker Tom Fish.

Please contact me if you have any questions or concerns. I am looking forward to helping you expand your knowledge and enjoyment of Riesling.

Cheers,



Shannon Brock
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Silver Thread Vineyard
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**The Silver Thread Riesling Expert Award is not an accredited program by any educational certifying organization.*