

SILVER THREAD

Wine Sleuth



Winemaker Notes

Chardonnay 2017

This wine's complex subtleties sometimes get overlooked. We encourage you to sip, think, sip, think, and sip again. Its mysteries will reveal themselves over the course of an evening and you will not be disappointed.

Cases produced: 200
Residual sugar: 0 g/L (0%)
Alcohol by volume: 11.7%
T.A.: 6.8 g/L
pH: 3.22

Tasting notes: Apple, pear and lemon aromas lend freshness to this rich and medium-bodied Chardonnay. Savory nut and smoke flavors distinguish the long finish.

Harvest notes: 2017 was an exceptionally wet growing season with a warm and dry autumn that saved the vintage. 100% estate grown fruit was hand-picked in late September 2017 from vines planted in 1984.

Winemaker notes: Barrel fermented and aged *sur lie* for 10 months in old French oak barrels (average barrel age 10 years). Barrels were stirred every two weeks during aging. Partial malolactic fermentation. Bottled in August 2018.

Cellaring: Drink now or cellar up to 5 years from the vintage date.

Pairing Suggestions: Scallops, shrimp, linguine with clam sauce, roast chicken, pumpkin risotto, cream sauces, buttered popcorn.

Accolades: *Wine Enthusiast* has called it a "Breakthrough Chardonnay from upstate New York." *Wine Advocate* says, "Solid and penetrating, this should age well. It is a fine value."



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%
Titrateable 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 Enthusiast*, *Wine Advocate* and *Vinous*.



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*

Gewurztraminer 2020

Off-dry with intense tropical fruit, floral and spice aromas, and mouth-filling texture.

Cases produced: 60
Residual sugar: 8 g/L
Alcohol by volume: 13.4%

Tasting notes: Medium ruby color with aromas of cherry, pine, eucalyptus and flowers. Medium body with palate-cleansing acidity and flavors of dried hay, tobacco and vanilla. Long finish shows flinty minerality.

Harvest & Winemaking Notes: A truly captivating wine for lovers of unique and memorable wine experiences. Made from 100% estate grown grapes, 20 year old vines, farmed using biointensive viticulture. Fermentation was interrupted by chilling to maintain medium alcohol and a balanced level of natural sweetness.

Cellaring: Drink now or cellar up to 5 years.

Pairing Suggestions: asian foods, strong cheeses, german/austrian foods

Extremely Limited: 60 cases produced, limit 3 per person



Pinot Noir 2018

The best Pinot Noirs often result from cool vintages like 2018. Don't be deceived by this wine's delicate coloring—it's flavor is focused and correct. The use of bio-intensive growing practices helps the vines produce more interesting and healthy fruit, regardless of vintage.



Cases produced: 46
Residual sugar: 0 g/L
Alcohol by volume: 12%

Tasting notes: Reminiscent of a Bourgogne Rouge but with a Finger Lakes stamp of origin, this terroir-driven Pinot Noir has aromas of plums, cherries, forest floor, wet stone and dried herbs. It is delicate in color, yet displays focused intensity and complexity on the palate. Its long finish shows vanilla, caramel, red fruit and minerals from the shale-heavy soil of our vineyard.

Vineyard/Harvest notes: Our estate Pinot Noir vineyard was planted in 1984 by Silver Thread founder Richard Figiel. One of the oldest Pinot Noir vineyards on Seneca Lake, the glacial till includes shale and limestone outcroppings amidst silt-loam soil and contributes to naturally low yields. Dijon clones planted include 115 and Clone V (reportedly a suitcase clone from Clos Vougeot). 2018 was the most challenging in a generation, but our meticulous vineyard practices, including summer thinning and leaf removal produced a ripe crop. Hand-harvest and sorting at the vine occurred September 22.

Winemaker notes: Fruit was destemmed and fermented in small lots using both native and cultured yeast. Wine was aged in neutral French Oak barrels for 10 months (average barrel age 8 years). Bottled in August 2019.

Cellaring: Drink now or cellar up to 5 years.

Accolades: *New York Times*: "Complex Bugundian-style." *Wine Enthusiast*: "Lithe and light-footed, this Pinot Noir is well balanced with ripe strawberry, currant and underbrush."

Pairing Suggestions: Earthy foods, like mushrooms or game meats; medium-bodied fish like salmon or haddock

Good Earth Red Wine 2020

A youthful red wine that is perfect for your dinner table. It highlights the fruity, refreshing, and food-friendly style of Finger Lakes reds.

Cases produced: 125
Residual sugar: 0 g/L
Alcohol by volume: 12.2%

Tasting notes: Deep purple color with aromas of blackberry and black pepper. Medium body with round and smooth mouthfeel and flavors of raspberry jam. Dusty tannins with lingering flavors of black cherry and smoke on the finish. This wine is intended to be enjoyed young, but will develop in bottle for up to five years.

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. Hand harvest occurred throughout the first two weeks of October.

Winemaker notes: A Cabernet Franc-based blend that also features a locally-adapted hybrid red grape. Fermentation was achieved through a combination of indigenous and cultured yeast in several small batches in neutral oak containers. Varieties were fermented and aged separately for 6 months, then blended before bottling in March 2021.

Pairing Suggestions: Braised & grilled meats or veggies, red sauces, Tex-Mex cuisine

