

RIESLING ESTATE 2020



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 40-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.

VINEYARD NOTES

Our 100% estate grown Riesling is the most special wine produced at Silver Thread. It captures the pure, distinct flavor of our site and is unmistakably original. Bio-intensive growing practices encourage intense expression of vineyard character. An ideal candidate for cellaring, this wine will unfold and become more complex with bottle age. Most of the grapes come from 30-year-old, low-yielding vines planted on shallow, shale-heavy soil.

WINEMAKING

Juice from multiple pickings was separated into several fermentations to allow the grapes to express themselves in a myriad of ways. Techniques included neutral barrel with malolactic fermentation, skin contact, whole-cluster press, native and non-saccharomyces yeast, and lees aging.

TASTING NOTES

Silver Thread Estate Riesling is a classic with intense aromas of lemon pith, quince, herbs and minerals. Medium body with well-integrated acidity and a long finish characterized by apricot, flint and saline. Elegant and savory. Medium dry.

VINTAGE 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. Harvest occurred by hand in tries from Oct. 8 and 25, 2020.

Finger Lakes, New York



CASES PRODUCED: 122
ÉLEVAGE: 3 months in a combination of stainless steel and neutral oak
DATE BOTTLED: January 2021
ALCOHOL: 12.1%
ACID: 7.1 g/l
PH: 3.02
RESIDUAL SUGAR: 10 g/L