

# DRY RIESLING 2020

## SILVER THREAD VINEYARD



### 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. The **bald eagle feather** signifies this wine's dominance in our portfolio.



### VINEYARD NOTES

Dry Riesling is a strategic blend of grapes from our own vineyard and three trusted grower-partners. Our 40-year-old, biologically-farmed vineyard perched on the edge of Seneca Lake provides minerality and elegance. Neighboring Doyle Fournier Vineyard (Seneca Lake) lends body and ripe stone fruit. Gridley Bluff Point Vineyard (Keuka Lake) contributes intense aromatics and hints of tropical fruit, and Randolph O'Neill Vineyard (Cayuga Lake) adds earthiness & pom fruit character.

### WINEMAKING

Fermentation choices are based on the qualities of each vineyard and its fruit. A diversity of approaches, including whole-cluster pressing and skin contact, warm and cool fermentations, native and cultured yeast are used across many small lots and then blended together. Wines are never fined and minimal sulfites are added prior to bottling.

### TASTING NOTES

Silver Thread Dry Riesling is our flagship wine and a benchmark for this signature style of the Finger Lakes. Ripe fruit aromas include peaches, kiwi, starfruit and lime. Medium body with a honeyed texture. Noticeably long finish expresses green apple and minerals.

### 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. Grapes were hand-harvested from multiple vineyard sites October 10-25, 2020.

*Finger Lakes, New York*



CASES PRODUCED: 425  
ÉLEVAGE: 3 months in a combination  
of stainless steel and neutral oak  
DATE BOTTLED: JANUARY 11, 2021  
ALCOHOL: 12.4%  
ACID: 7.0 g/l  
PH: 3.08  
RESIDUAL SUGAR: 5 g/L

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