

RIESLING 2019



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 Riesling is a blend of grapes from our own vineyard and two trusted grower-partners. Gridley Bluff Point Vineyard (Keuka Lake) contributes intense aromatics and hints of tropical fruit (43%). Our own Estate Vineyard comprises 39% and neighboring Doyle Fournier Vineyard 18%. Juice from different pickings was separated into multiple fermentations. The gorgeous natural sweetness that balances the crisp acidity of this wine was achieved by arrested fermentation.

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 Riesling is made from higher acid fruit than other Riesling bottlings and has some natural grape sweetness for balance. It ages beautifully, becoming honeyed and multi-layered with age. Aromas of apricot, peach, quince and pineapple. Intense fruity flavors are well-balanced with crisp acidity. Long and juicy finish.

VINTAGE NOTES

The 2019 growing season was marked by average temperatures with very few hot days, and was especially cool during the ripening period. Grapes ripened later than normal but achieved full flavor. Rainfall was average. Harvest occurred by hand in tries from Oct. 20-Nov. 3, 2019.

Finger Lakes, New York



CASES PRODUCED: 140
ÉLEVAGE: 5 months in a combination
of stainless steel and neutral oak
DATE BOTTLED: March 2020
ALCOHOL: 10.8%
ACID: 8.6 g/l
PH: 2.93
RESIDUAL SUGAR: 24 g/L