

DRY RIESLING 2021

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 two 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. Caywood West Vineyard (Seneca Lake) contributes intense aromatics and hints of tropical fruit.

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 were used across many small lots and then blended together. Wines are never fined and minimal sulfites are added prior to bottling. Residual sugar is natural, resulting from arrested fermentation.

TASTING NOTES

Silver Thread Dry Riesling is our flagship wine and a benchmark for this signature style of the Finger Lakes. Aromas of green fruit, botanicals and white flowers. Delicate and savory with medium body and bright citrus notes. Noticeably long finish expresses starfruit and minerals.

VINTAGE NOTES

2021 was a rainy but warm growing season. Acids were relatively low thanks to the warm temperatures during the growing season. Sugar was also lower than normal, resulting in lower alcohol in the finished wines. Grapes were harvested from multiple vineyard sites October 7-28, 2021.

Finger Lakes, New York



CASES PRODUCED: 536
ÉLEVAGE: 3 months in a combination
of stainless steel and neutral oak
DATE BOTTLED: January 24, 2022
ALCOHOL: 10.8%
ACID: 7.6 g/l
PH: 3.19
RESIDUAL SUGAR: 7 g/L
BOTTLE WEIGHT: 450g