



## GOOD EARTH WHITE 2021

### 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 **hawk feather** symbolizes how this wine powerfully conveys our story.

### VINEYARD NOTES

Good Earth White is a ripe, vibrant, aromatic blend that is balanced slightly off-dry and provides an excellent introduction to the cool-climate Finger Lakes style. Locally-adapted white grapes developed by Cornell University (NY-81 and NY-45) make up 70% of the blend. They are backed up by classic Riesling and a touch of Chardonnay for a fashionable and fun blend. Hybrid varieties require fewer vineyard inputs and are more sustainable in our climate.

### WINEMAKING

Fermentation choices are based on the qualities of each vineyard and its fruit. A diversity of approaches, including warm and cool fermentations, and native and cultured yeast were used across many small lots. Varietals were fermented separately, then blended and aged *sur lie* in neutral oak barrels for 3 months prior to bottling. Wines are never fined and minimal sulfites are added prior to bottling. A touch of residual sugar was achieved through arrested fermentation.

### TASTING NOTES

Ripe and vibrant aromas of melon and mangoes lead to a rounded palate of honey and creamy peach with moderate acidity. A subtle spiciness with hints of stone lingers on the finish. Fruity enough to be a cocktail wine, but dry enough to serve with a wide variety of foods. Drink now to enjoy this wine's youthful vitality.

### 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 Seneca Lake vineyard sites Sept. 14-Oct. 25, 2021.



Finger Lakes, New York



CASES PRODUCED: 326  
ÉLEVAGE: 3 months in neutral oak  
*sur lie*  
DATE BOTTLED: January 25, 2022  
ALCOHOL: 10.9%  
ACID: 6.4 g/l  
PH: 3.62  
RESIDUAL SUGAR: 6.4 g/L