

Semi-Dry Riesling 2022



Finger Lakes, New York



Cases produced: 191
Elevage: 3 months in stainless steel
Date bottled: February 1, 2023
Alcohol: 10.5%
Acid: 7.63 g/L
pH: 3.15
Residual sugar: 23.2 g/L (2.3%)
Bottle weight: 445 g

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. Winemaking always embraces the characteristics of the vintage without any adjustments to the fruit or juice, resulting in pure and expressive wines. 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.

PRODUCTION NOTES

This Riesling is a blend of several fermentations from our estate vineyard and grower partners on Seneca and Keuka Lakes. Fermented in stainless steel to accentuate its' beautiful fruitiness, the residual sweetness in this wine is achieved by stopping the fermentation before the yeast consume all the grape sugars. Higher acid fruit is selected for this blend to balance the slight sweetness.

VINTAGE NOTES

2022 was a dry year, with drought conditions during July and August. As a result, the grapes were small and overall crop weight was low. Temperatures during the growing season were warm, but not overly hot, leading to fully ripe grapes with moderate acidity and beautiful flavors. The only down side to 2022 was the small crop size, leading to less wine produced

TASTING NOTES

Pineapple, lemongrass, white peach, and orange blossom with medium body. Enjoy the mouth-watering tension between the light sweetness and bracing acidity. A touch of flintiness lingers on the fruity finish.