

Riesling “Doyle Fournier Vineyard” 2022



This Riesling is made from some of the oldest Riesling vines on Seneca Lake. The site always produces elegant, voluptuous Riesling that is immediately appealing. A classic “Banana Belt” Riesling, the 2022 vintage has produced a rich wine that shows why this vineyard is so well-known!

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.

TASTING NOTES

Peach, mango, blossom, apricot, pineapple, pear... this aromatic, medium-dry Riesling is opulent with a long finish.

WINEMAKER NOTES

This historic vineyard was once deemed the most favorable site in the Finger Lakes by Charles Fournier, who planted it himself in 1973. Our goal with this wine is to validate his legacy. This Riesling was 100% fermented in stainless steel to capture the full flavor and excellent ripeness. The fermentation was stopped before completion to leave a touch of sweetness.

CELLARING

Drink now or cellar up to 10 years from the vintage date.

PAIRING SUGGESTIONS

Scallops, lobster, roasted turkey, brie, homemade mac and cheese.

CASES: 101
 RESIDUAL SUGAR: 10.6 g/L (1%)
 ALCOHOL: 11.2%
 TA: 6.83 g/L
 PH: 3.24