

DRY RIESLING 2019

SILVER THREAD



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

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 (84% STV Estate Vineyard). Neighboring Doyle Fournier Vineyard (11%) lends body and ripe fruit that is characteristic of Seneca Lake. Gridley Bluff Point Vineyard contributes intense aromatics and hints of tropical fruit (5%).

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 Dry Riesling is our flagship wine and a benchmark for this signature style of the Finger Lakes. Aromas of white flowers, stone fruit, lemon zest and wet stone. Medium body with round mouthfeel and great tension. Long finish expresses grapefruit and minerals. Drink now or cellar 5-8 years.

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: 265
ÉLEVAGE: 5 months in a combination of stainless steel and neutral oak
DATE BOTTLED: March 2020
ALCOHOL: 10.9%
ACID: 8.3 g/l
PH: 3.11
RESIDUAL SUGAR: 7 g/L