



GOOD EARTH WHITE 2019



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

Good Earth White is a ripe, vibrant, aromatic blend that is balanced off-dry and provides an excellent introduction to the cool-climate Finger Lakes style. Based on Riesling, but including other aromatic white grapes (*of European and Hybrid origin*) from our farm and one Seneca Lake grower-partner, this wine has a round, mouth-filling texture and is fashionable and fun.

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 are used across many small lots. Varietals were fermented separately, then blended and aged in neutral oak barrels for 5 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 citrus and green fruit lead to a rounded palate of honey and peach with refreshing acidity. A lingering spiciness with hints of stone. 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

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 late-September to early November 2019.

Finger Lakes, New York



CASES PRODUCED: 100
ÉLEVAGE: 5 months in neutral oak
DATE BOTTLED: March 2020
ALCOHOL: 11.2%
ACID: 7.2 g/l
PH: 3.35
RESIDUAL SUGAR: 11 g/L