



## GOOD EARTH WHITE 2020

### 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 off-dry and provides an excellent introduction to the cool-climate Finger Lakes style. Based on Riesling, it includes other aromatic white grapes developed by Cornell University at their experimental vineyard (NY-81 and NY-45). These hybrid varieties provide a round, mouth-filling texture and is both 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 *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 citrus and melon lead to a rounded palate of honey and peach with bright 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 2020 growing season was unusually sunny and warm, with borderline drought conditions. Grapes achieved much higher sugar levels than normal, but retained lively acidity and freshness. Grapes were hand-harvested from multiple vineyard sites throughout the month of October, 2020.



Finger Lakes, New York



CASES PRODUCED: 245  
ÉLEVAGE: 3 months in neutral oak  
*sur lie*  
DATE BOTTLED: January 11, 2021  
ALCOHOL: 12.4%  
ACID: 6.1 g/l  
PH: 3.23  
RESIDUAL SUGAR: 9.8 g/L