

Chardonnay 30th Anniversary Reserve 2020

2020 was the 30th vintage produced at Silver Thread Vineyard. In honor of this milestone, we created a reserve-style Chardonnay from estate vines planted in 1984. Made **exclusively for our club members**, this wine is perfect for cellaring and will develop beautifully over the next 10 years.

Cases produced: 48
Residual sugar: 0 g/L (0%)
Alcohol by volume: 14.3%

Tasting notes: Aromas of ripe melon, lemon peel, mandarin oranges and toasty oak. Full body with a rich mouthfeel. Lingering flavors of sweet vanilla, toasted coconut and lemon meringue.

Harvest 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, providing us with a unique opportunity to make a rich style of Chardonnay. Grapes were hand-harvested from our estate vineyard on September 20 and 27, 2020.

Winemaker notes: Barrel fermented and aged *sur lie* for 11 months in old French oak. One barrel was new and the other was 20 years old. 100% malolactic fermentation. Barrels were stirred every two weeks during aging. Bottled on August 17, 2021.

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

Pairing Suggestions: Scallops, shrimp in cream sauce, smoked salmon with crème fraiche and capers, mushroom risotto, French onion soup.

Accolades for Silver Thread Estate Chardonnay: *Wine Enthusiast* has called it a “Breakthrough Chardonnay from upstate New York.”

