

# BLACKBIRD 2011



**pH:** 3.28

**TA:** 6 g/L

**Residual sugar:** 0 g/L

**Alcohol by volume:** 12.5%

**Harvest notes:** Challenging harvest due to rainy fall weather. Cabernet Franc grapes were harvested from Randolph O'Neill Vineyard on October 14, 2011 (Ovid, Cayuga Lake) and Silver Thread Vineyard on October 6, 2011. Cabernet Sauvignon grapes from Silver Thread Vineyard were harvested October 6, 2011. Merlot grapes from White Springs Vineyard (Geneva, Seneca Lake) were harvested October 15, 2011. Excellent ripeness and clean fruit despite rainy harvest conditions.

**Winemaker notes:** Each variety was harvested, fermented and aged separately. Aging took place in old French and American oak barrels for 8 months; average barrel age 6 years. 70% Cabernet Franc, 15% Cabernet Sauvignon, 15% Merlot. Varietals were blended prior to bottling and the blended wine was bottled June 19, 2012.

**Tasting notes:** Aromas of fresh raspberry, blueberries, spice and smoke. Drink now or cellar for 5-8 years.

**Accolades:** Gold medal-- 2012 New York Wine & Food Classic, 85 points *Wine Spectator*

**Production:** 250 CASES



**SILVER THREAD  
VINEYARD**

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**SILVER THREAD** is a 7-acre, sustainably farmed vineyard and ecologically-designed wine cellar on the east shore of Seneca Lake. The vineyard was established in 1982 and the winery in 1991. Ownership transferred from founder Richard Figiel to Paul and Shannon Brock in 2011. We aim to create expressive, age-worthy wines in harmony with nature.

**SUSTAINABLE PRACTICES** used on our farm include cultivation, mulching and cover crops instead of herbicides, compost and natural soil amendments instead of chemical fertilizers, and naturally-derived spray materials.

**RED WINE PROGRAM:** Silver Thread makes two red wines—Blackbird (Bordeaux Blend) and Pinot Noir. Production in 2011 was 250 cases Blackbird and 150 cases Pinot Noir. Pinot Noir is 100% estate grown (18 year old vines) from a mixture of Dijon clones. Blackbird is partly estate grown and partly made from purchased Finger Lakes grapes. Older oak is used for aging both reds in order to emphasize elegant fruit and vineyard character.

**OWNER-WINEMAKER PAUL BROCK** has an M.S. in Viticulture and Enology from Cornell University and is the instructor of Viticulture and Wine Technology at Finger Lakes Community College. Previously, he made wine at Lamoreaux Landing Wine Cellars, Keuka Lake Vineyards and Ravines Wine Cellars in the Finger Lakes, and at Whitehaven Winery in New Zealand.

**OWNER-GENERAL MANAGER** Shannon Brock has degrees in Economics and Management from Cornell and University of Virginia. She also holds the prestigious Diploma in Wine & Spirits from the Wine & Spirits Education Trust (WSET) in London. She instructs WSET classes at the New York Wine & Culinary Center in Canandaigua, NY, and was formerly its wine director.