

BLANC DE BLANCS 2019

SILVER THREAD VINEYARD



Our first ever traditional-method sparkling wine was made from estate Chardonnay. It combines the excitement and vitality of bottle-fermented sparkling wine with the earthy purity of bio-intensively farmed grapes.

VINEYARD: Planted in 1984, our vines grow in glacial till soil that includes shale and limestone outcroppings amidst silt-loam. Vineyard inputs were 95% organic.

VINTAGE: The 2019 growing season was marked by average temperatures and rainfall, and was especially cool during the ripening period. Grapes ripened later than normal but achieved full flavor.

PRIMARY FERMENTATION: Fruit was whole-cluster pressed and the first pressing was fermented in stainless steel to form the base wine.

TIRAGE/SECONDARY FERMENTATION: The base wine was bottled along with additional yeast in June 2020. The first 55 cases were disgorged in August 2021 after 14 months on the lees.

TASTING: Bright fruity notes mix with stony minerals. Fine mousse and a medium body with lively acidity. Long toasty finish shows yeast influence.

SILVER THREAD 

2019 BLANC DE BLANCS
SPARKLING WINE
SENECA LAKE

100% ESTATE GROWN CHARDONNAY
12.1% ALC. BY VOL. | CONTAINS SULFITES

Our Finger Lakes vineyard is farmed using a holistic, regenerative approach called biointensive viticulture. This type of farming is healthy for the ecosystem, and results in outstanding quality fruit. Silver Thread's small-batch wines are authentic, pure and expressive of our unique terroir. The turtle image on our label is an earth symbol to the Haudenosaunee people and reminds us to care for the land and water that give us the gift of wine.

 SOLAR-POWERED WINERY  VEGAN
www.silverthreadwine.com

VINTED & BOTTLED BY SILVER THREAD VINEYARD, LODI, NY 14860
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE ALCOHOL CONSUMPTION CAN BE DANGEROUS TO YOUR HEALTH. (2) PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (3) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



6 09788 51707 8

CASES PRODUCED: 125

DATE BOTTLED (TIRAGE): 6/9/2020

DATE DISGORGED: 8/6/2021, 55 cases

ALCOHOL: 12.1%

RESIDUAL SUGAR: 12.5 g/L (1.25%), Brut

PH: 3.12

T.A.: 8.9 g/L

SERVICE NOTES: chill well before serving, pour gently to avoid excess mousse.