

DRY RIESLING 2014



Cases produced: 700 Residual sugar: 7 g/L (0.7%) T.A.: 7.4 g/L pH: 3.17

Tasting notes: Aromas of lime, white flowers and jasmine with surprising depth, ample minerality, and generous length. Drink now or cellar for 5-8 years.

Harvest notes: A cool summer helped grapes retain flavors and a warm, sunny autumn completed the ripening. This wine is bright and expressive of the cooler-than-average season.

Winemaker notes: A strategic blend of grapes from four vineyards located across the Finger Lakes, fermented in eleven lots to maximize complexity and blending options. Final blend includes 64% Doyle East Seneca Vineyard (Seneca Lake), 33% estate grown fruit (Seneca Lake), 2% Randolph O'Neill Vineyard (Cayuga Lake) and 1% Gridley Bluff Point Vineyard (Keuka Lake).

Pairing Suggestions: Salmon, lobster, roast turkey, chevre, roasted garlic, cooked greens.

Accolades: 89 points *Wine Spectator* & 89 points *Wine Enthusiast* & 90 points *Vinous Media*. Previous vintages of this wine have been pictured in *Wall St. Journal* & *New York Times;* 2012 vintage earned 90 points in *Wine Spectator* and was included on the "Top 100 Best Values" list in the December 31, 2013 issue. In the October 15 & 31, 2017 issue of *Wine Spectator*, Silver Thread is listed as a "Top Producer to Seek Out" for Riesling.

ABOUT US: Silver Thread wines were meant to be. With one of the oldest grape-growing sites on Seneca Lake (dating to the 1880s, and since 1982 in its current form), our rocky hillside vineyard produces unique wines of exceptional purity. Through careful stewardship of the land and small-batch winemaking, we capture the story of each vintage and preserve it for future generations. Immerse yourself in our special site to taste the history, authenticity and destiny of the Finger Lakes.