# GEWURZTRAMINER 2021





Finger Lakes, New York

CASES PRODUCED: 184 ELEVAGE: 3 months in stainless steel DATE BOTTLED: January 2022 ALCOHOL: 11.4% ACID: 6.2 g/L PH: 3.47 RESIDUAL SUGAR: 3 g/L BOTTLE WEIGHT: 450 g

### 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. Winemaking always embraces the characteristics of the vintage without any adjustments to the fruit or juice, resulting in pure and expressive wines. 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.

## VINEYARD NOTES

Our estate Gewurztraminer was planted between 1999 and 2001 by Silver Thread founder Richard Figiel. The glacial till includes shale and limestone outcroppings amidst silt-loam soil and contributes to naturally low yields. A relatively warm mesoclimate beside the deepest part of Seneca Lake gives ripeness and power to this noble variety.

## TASTING NOTES

Silver Thread Gewurztraminer is a truly captivating wine for lovers of unique and memorable wine experiences. Exotic aromas of lychee and Acacia flowers lead to a silky mouthfeel. Surprisingly light, dry and delicate, this vintage of Gewurztraminer will be highly versatile when paired with a variety of foods.

## VINTAGE NOTES

2021 was a rainy but warm growing season. Acids were relatively low thanks to the warm temperatures during the growing season. These 20-year-old vines are farmed using bio-intensive methods, including regenerative soil management and biological disease management. Fermentation was interrupted by chilling to maintain a hint of natural sweetness, although most will perceive this wine as completely dry.