CHARDONNAY 2017





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 37-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. 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 Chardonnay vineyard was planted in 1984 by Silver Thread founder Richard Figiel. The glacial till includes shale and limestone outcroppings amidst siltloam soil and contributes to naturally low yields.

VINTAGE NOTES

2017 was an exceptionally wet growing season, but our meticulous vineyard practices, including hand-harvest and sorting at the vine, produced a healthy and ripe crop. Harvest occurred October 5-6, 2017. Bright acidity from the cooler-than-average season is balanced by ripe flavors from the warm fall.

Fruit was hand-picked and whole-cluster pressed before being barrel fermented and aged sur lie for 10 months. Partial malolactic fermentation was used.

TASTING NOTES

An excellent expression of cool-climate Chardonnay, Silver Thread's 2017 bottling shows apple, pear and lemon aromas. Savory nut and smoke flavors add complexity and subtle minerality lends a sense of place to the long finish.

CASES PRODUCED: 200 ELEVAGE: 10 months sur lie in neutral French oak DATE BOTTLED: August 2018 ALCOHOL: 11.7% ACID: 6.9 g/l PH: 3.27