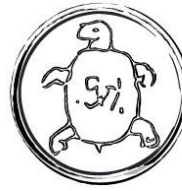


RIESLING "STV ESTATE VINEYARD" 2018 BIO-INTENSIVE



SILVER THREAD
VINEYARD



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

Made from a select block of 100% estate grown Riesling that was farmed using biological disease management almost exclusively. The lakeside vineyard block is perched on the eastern edge of Seneca Lake, where vines grow in stony, very shallow soil. Vines are low-yielding and 12 years old.

VINTAGE NOTES

Despite very challenging late-season rains, we made excellent progress in our bio-intensive farming in 2018. This vineyard block produced the healthiest and ripest Riesling we used in 2018, with small berries and thick skins. Grapes were hand-harvested on October 14, 2018. The juice was cold-soaked on the skins for twelve hours, then pressed and transferred to neutral oak barrels for fermentation and brief aging.

TASTING NOTES

Our most ageable & distinctive Riesling, it is pale gold with aromas of dried peach, melon and orange; plus hints of nutmeg and beeswax. Bone dry with ample body and a plush roundness. Fruity flavors persist but stony and earthy flavors linger on the long finish. Drink now or cellar 5-8 years.

CASES PRODUCED: 56
ELEVAGE: 3 months in neutral oak
DATE BOTTLED: January 2019
ALCOHOL: 11.7%
ACID: 6.0 g/l
RESIDUAL SUGAR: 0 g/L