

CHARDONNAY 2011



pH: 3.2 **TA:** 7.25 g/L **Residual sugar:** 1 g/L **Alcohol by volume:** 12.7%

Harvest notes: Grapes harvested September 16, 2011. 100% estate grown using organic methods, 30-year-old vines.

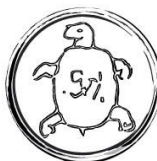
Winemaker notes: Barrel fermented and aged sur lie for 8 months in old French and American oak barrels (average barrel age 6 years). Barrels were stirred every two weeks during aging. Five of seven barrels underwent malolactic fermentation. Bottled June 18, 2012.

Tasting notes: Lemon and apple fruitiness married with delicate French oak. Older barrels used for fermentation and aging deliver a subtle oak flavor and creamy mouthfeel.

Production: 170 CASES

SILVER THREAD is a 7-acre, sustainably farmed vineyard and ecologically-designed wine cellar on the east shore of Seneca Lake. The vineyard was established in 1982 and the winery in 1991. Ownership transferred from founder Richard Figiel to Paul and Shannon Brock in 2011. We aim to create expressive, age-worthy wines in harmony with nature.

SUSTAINABLE PRACTICES used on our farm include cultivation, mulching and cover crops instead of herbicides, compost and natural soil amendments instead of chemical fertilizers, and naturally-derived spray materials.



**SILVER THREAD
VINEYARD**

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