DRY RIESLING 2011



pH: 2.9 Total Acidity: 7.2 g/L Residual sugar: 9 g/L (.9%) Alcohol by volume: 12.0%

International Riesling Foundation taste scale: Medium Dry

Harvest notes: A challenging harvest due to rainy conditions and threat of botrytis rot. Grapes were harvested between September 28 and October 10, 2011.

Winemaker notes: A strategic blend of grapes from three vineyards, fermented in five lots to maximize complexity and blending options. Final blend: 43 percent estate grown fruit (organically grown), 49 percent Doyle East Seneca Vineyard (Lodi, Seneca Lake), 8 percent Randolph O'Neill Vineyard (Ovid, Cayuga Lake). Fermented and aged in stainless steel.

Tasting notes: A citrus, floral and mineral-driven wine with racy acidity and generous length. **Accolades:** 88 points Wine Enthusiast, 89 points Wine Spectator, recommended in *The New York*

Times by Eric Asimov, recommended in The Wall Street Journal by Lettie Teague

Production: 275 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.



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