

Dry Riesling 2023



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.

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. The **bald eagle feather** signifies this wine's dominance in our portfolio.

VINEYARD NOTES

Dry Riesling is a strategic blend of grapes from our own vineyard and two trusted grower-partners. Our 40-year-old, biologically-farmed vineyard perched on the edge of Seneca Lake provides minerality and elegance. Neighboring Doyle Fournier Vineyard (Seneca Lake) lends body and ripe stone fruit. Gridley Bluff Point Vineyard (Keuka Lake) contributes intense aromatics and hints of tropical fruit. All three vineyards are certified sustainable by New York Sustainable Winegrowing.

WINEMAKING

A diversity of approaches, including whole-cluster pressing and skin contact, warm and cool fermentations, native and cultured yeast were used across many small lots and then blended together. Wines are never fined and minimal sulfites are added prior to bottling. Residual sugar is natural, resulting from arrested fermentation. Grapes were hand-picked over nine days between Oct. 12 and 26, 2023. Fermented in a mix of stainless steel and neutral oak barrels; both selected and ambient yeasts were used for fermentation.

TASTING NOTES

Silver Thread Dry Riesling is our flagship wine and a benchmark for this signature style of the Finger Lakes. Ripe peach, grapefruit and lemon aromas with a rich texture, crisp acidity and a lingering finish of citrus and stones. Medium-bodied, elegant, and savory.

VINTAGE

2023 was a rollercoaster of a year. Early budbreak was followed by a late spring frost. Then we had a brief drought, too much rain, and finally a more "normal" few months. Harvest was an intense six weeks, from mid-September until the end of October. Grape quality and ripeness were very good, despite the challenges of the growing season.

Finger Lakes, New York



Cases produced: 600
Date bottled: January 16, 2024
Alcohol: 11.3%
Acid: 6.2 g/L
Ph: 3.39
Residual sugar: 0.6%
Bottle weight: 450g

