

Semi-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. Winemaking always embraces the characteristics of the vintage without any adjustments to the fruit or juice, resulting in pure and expressive wines. 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.

PRODUCTION NOTES

Semi-dry Riesling is a strategic blend of grapes from our own vineyard and our trusted grower-partners: our 40-year-old, biologically-farmed vineyard perched on the edge of Seneca Lake, neighboring Doyle Fournier Vineyard (Seneca Lake) and Gridley Bluff Point Vineyard (Keuka Lake). All three vineyards are certified sustainable by New York Sustainable Winegrowing. Juice from different pickings and vineyards was separated into multiple fermentations, some in neutral barrel. The gorgeous natural sweetness that balances the crisp acidity of this wine was

TASTING NOTES

Aromas of honeysuckle, peach, quince and pineapple. Intense fruity flavors are well-balanced with crisp acidity. Long and juicy finish with flinty mineral aftertaste. Drink now or cellar for 5-8 years.

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: 309
Elevage: 3 months in stainless steel and neutral oak
Date bottled: January 17, 2024
Alcohol: 10.3%
Acid: 7 g/L
pH: 3.28
Residual sugar: 2.4%
Bottle weight: 445 g

