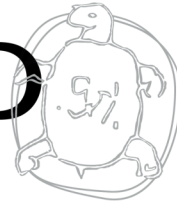


SILVER THREAD

VINEYARD



Thanksgiving Pack

Dry Riesling 2023

Cases produced: 600
Alcohol: 11.3%
Titratable Acidity: 6.2 g/L, pH: 3.39
Residual sugar: 0.4%

Tasting notes: 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.

Winemaker notes: A carefully selected blend of wines from three certified-sustainable vineyards: our estate vineyard as well as grower partners Doyle and Gridley. Grapes were hand-picked over nine days. Fermented in a mix of stainless steel and neutral oak barriques; both selected and ambient yeasts were used for fermentation.

Cellaring: Drink now or cellar for 3-5 years.

Pairing suggestions: Turkey, white fish, salads, cheeses.

Accolades: 90 pts, *Wine Enthusiast*; 90 pts, *Decanter*

Gewurztraminer 2023

Cases produced: 47
Alcohol: 12.1%
Titratable Acidity: 5.94 g/L, pH: 3.7
Residual sugar: 0.9%

Tasting notes: Floral but spicy, this almost off-dry Gewurz has notes of orange blossom, nectarine, ginger, and lychee. A long, spicy but creamy finish.

Winemaker notes: 2023 brought an early bud break followed by a late spring frost that greatly reduced our Gewurztraminer crop. The remaining grapes were very ripe and flavorful due to the small crop size. The very slight residual sweetness was achieved by stopping the fermentation. This special wine is made with 100% estate-grown grapes farmed with biointensive practices.

Cellaring: Drink now or cellar 5-7 years.

Pairing suggestions: Herbed stuffing, aged goat cheese, spiced apple crisp.

Blackbird 2021

Cases produced: 225
Alcohol: 12%
Titratable Acidity: 5.96 g/L, pH: 3.44
Residual sugar: 0%

Tasting notes: Ruby in color with notes of cherry, raspberry, black pepper, dried herbs, and graphite. Soft tannin. Elegant, complex, and earthy. Excellent length expresses subtle oak and smoky tannins.

Winemaker notes: 100% estate-grown Blackbird was barrel aged for 18 months and is made from our best red grapes. Grapes were hand-harvested at optimal ripeness from our 15-year-old lakeside vineyard that is farmed using bio-intensive viticulture. 67% Cabernet Franc, 22% Cabernet Sauvignon, and 11% Merlot.

Cellaring: Drink now or cellar for 8-10 years.

Pairing suggestions: Pasta, venison, savory side dishes.

Good Earth Red 2022

Cases produced: 106
Alcohol by volume: 11.7%
Titratable Acidity: 5.54g/L, pH: 3.52
Residual sugar: 0%

Tasting notes: Cherry and cranberry aromas with hints of black pepper and dried herbs. Soft tannins, round mouthfeel, and a lingering, stony finish.

Winemaker notes: 100% Lemberger (a.k.a. Blaufrankisch) from the Doyle Fournier Vineyard, one of our trusted growing partners. Grapes were hand-harvested at optimal ripeness, then de-stemmed, crushed, and fermented. Wine was aged in neutral oak barrels for 10 months before bottling in August 2023.

Cellaring: Drink now or cellar 5-8 years.

Pairing suggestions: Light tomato sauces, grilled chicken, venison, pizza, herbed focaccia bread.

TURN OVER FOR RECIPES!

A Few of Our Favorite (Thanksgiving) Things

Chevre & Honey Appetizer

your favorite crackers

2 Goat Cheese Logs (approximately 4oz.)

2 Tbsp. honey, plus more for drizzling

¼ cup coarsely-chopped toasted pecans

½ tsp. fresh thyme leaves, chopped

coarse sea salt

1) Mix the goat cheese & honey together until relatively smooth.

2) Spread generously on crackers.

3) Top with chopped nuts, fresh thyme, and sea salt.

4) Drizzle with a bit more honey.

5) Pair with our 2023 Riesling Estate Vineyard!

Sarah's Spiced Cranberry Sauce

o 1 package fresh or frozen cranberries (12 – 16 oz.)

o Zest of one orange (approximately 1 Tbsp.)

o Juice of one orange (approximately ¼ cup)

o ¼ water

o 1 cup sugar

o ¼ tsp. allspice

o ¼ tsp. cloves

o ¼ tsp. ground ginger

o ¼ tsp. nutmeg

o 1 stick of cinnamon

o Pinch of salt



1) Finely zest the orange before squeezing the juice out.

2) Put all the ingredients in a large saucepan or pot and bring to a boil.

3) Reduce the heat and let simmer uncovered until the majority of the berries pop and the mixture thickens (about 30 minutes). Stir every few minutes.

4) Let cool for a few minutes and then transfer to a bowl to chill in the fridge. Remove the cinnamon stick before serving.

French Green Beans with Herb Butter

• 1 pound **French green beans** stem ends trimmed; or regular green beans, trimmed and strings removed

• 3 Tbsp. **butter**

• 1 clove **garlic**, minced

• 2 Tablespoons **fresh chopped herbs**: any combination of parsley, thyme, dill, basil, sage, tarragon, etc.

• 1 - 2 Tablespoons **fresh lemon juice** (about ½ of a lemon)

• **fine kosher salt & ground black pepper**, to taste

1. Set up a steamer basket in a lidded pot on the stovetop.

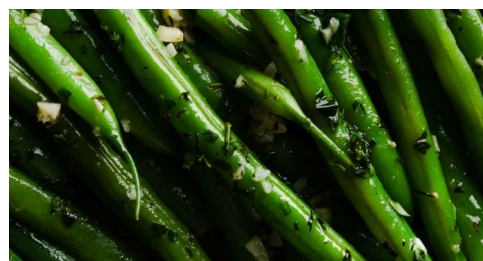
Add an inch, or so, of water and bring to a rapid boil. Add the green beans and cover. Steam for 6 minutes.

2. Meanwhile, set up an ice water bath in a large bowl. Transfer steamed green beans to submerge in the ice water bath and chill for about 1 minute. Drain and dry the beans on a clean kitchen towel.

3. In a large skillet, melt the butter over medium heat. Add the garlic and sauté for 1 - 2 minutes until aromatic. Add the dried green beans to the skillet and toss to combine.

4. Season with half of the herbs, lemon juice, salt and pepper to taste. Toss the beans while continuing to cook for 2 - 3 minutes or until the beans are cooked to your desired tenderness.

5. Transfer the green beans to a serving platter and top with remaining herbs. Serve immediately.



For more Silver Thread approved recipes, visit:

<https://silverthreadwine.com/category/recipes/>