



Welcome to the Riesling Expert Renewal Virtual Class! The one-night-only virtual event will take place on **Friday, March 21, 2025**, from 6-7:30pm. This letter contains important information about how to participate.

Step 1: Source Appropriate Wines for the Tasting

We will be tasting a total of 4 wines during the virtual class: three Silver Thread Rieslings and one additional Riesling. If you have purchased our Riesling Expert Renewal Virtual Tasting pack, you have the exact Silver Thread wines we will be featuring. Silver Thread club members may already have these or similar wines at home and are welcome to use them instead of purchasing the wine pack.

1. **Silver Thread Dry Riesling 2023** (or another vintage of our Dry Riesling)
2. **Silver Thread Estate Riesling 2023** (or another medium-dry, single-vineyard Riesling from the same or a different vintage)
3. **Silver Thread Semi-dry Riesling 2023** (or another vintage of our Semi-dry Riesling)
4. Another Riesling NOT from Silver Thread-it could be something from another Finger Lakes producer OR Riesling from another country or state. We recommend a still wine (not sparkling) and something in the dry, medium-dry or medium-sweet category for the best comparison.

Step 2: Register for the Class

There is a link on our web site to register for class. Registrants will receive a link to access the Zoom session via email approximately one week before class. The link will be shared again on the day of the class. If you have trouble registering, please email sarah@silverthreadwine.com for assistance.

Step 3: Prepare your Tasting Setup

To properly compare the wines, you will need at least two identical wine glasses per person. Four glasses per person is ideal if you have them. You will pour a tasting sample (about 2 oz.) of each wine and compare them side-by-side during the session.

Be sure the wine is at a proper serving temperature of 45-50 degrees F. If you pre-chill it in the refrigerator, take it out 20 minutes before the session so the wine is not too cold. It's a good idea to open the bottles before the class begins... many participants note that the wines open up and become more flavorful after being exposed to air for 30 minutes or longer.

We recommend having some wine-friendly food on hand to cleanse your palate: fresh goat cheese, mild to medium gruyere, water crackers and olives work well.

Additional course reference materials, including notes, maps and photos will be emailed to all registrants a few days before class.

Step 4: Participate in the Tasting Sessions

Sessions will be broadcast using Zoom. We will begin promptly at 6:00pm, so try to log in a few minutes early. You will be able to ask questions and make comments in the chat box.

The class will be recorded and the video emailed to all registrants within 24 hours. If you can't participate in the live virtual session, you can watch the video at your convenience.

Please contact Sarah via email (sarah@silverthreadwine.com) or call (607) 582-6116 if you have any questions or concerns. We look forward to helping you expand your knowledge and enjoyment of Riesling!