

SILVER THREAD VINEYARD



Gewurztraminer 2024



Vivacious and aromatic, our Gewurztraminer vines are farmed using biointensive methods.

Cases produced: 122

Residual sugar: 0.6% / Alcohol by Volume: 12.7% / TA: 5.1 g/L / pH: 3.87

Tasting notes: Intense aromatics include ginger, lychee, violet, and stones. Mouth-filling texture with a smooth and spicy finish. Balanced dry with a perfect harmony between fruit, floral and spice notes.

Harvest notes: Hand-picked on September 28th, 2024, from 30-year-old estate vines. Biointensive and regenerative vineyard practices include: house-made compost, under-vine cover crop and 95% percent biological-organic spray materials for disease control.

Winemaking notes: Grapes were crushed and cold-soaked on the skins for 12 hours before pressing. Juice was divided into two lots: 80% of the total fermented at cold temperatures in stainless steel and 20% fermented at ambient temperature in very old oak barriques. The stainless steel fermentation was arrested to preserve a tiny bit of residual sugar. The batches

were blended and bottled in January 2025.

Feather: Mourning Dove

Cellaring: Drink now or age up to 10 years from vintage date.

MSRP: \$24-26 a bottle

Silver Thread Vineyard is a winemaker-owned boutique winery that produces premium, sustainably-grown wines.

- 10-acre estate practicing biointensive & regenerative agriculture
- 100% solar-powered winery since 2015
- Vines dating back to 1982
- Seven varieties of *vitis vinifera* grown
- Three locally-adapted hybrids grown 100% organically
- Small-batch, minimal intervention wines
- Lightweight glass & capsule free to reduce carbon footprint

