

SILVER THREAD VINEYARD



Good Earth White 2024



Cases produced: 132 / Residual sugar: 8 g/L (0.8%) / Alcohol by Volume: 10.6%
TA: 6.3 g/L / pH: 3.13

Tasting notes: Abundant fruity aromas of lemon juice, grapefruit zest and green melon, plus hints of white tea, shale and saline. Medium bodied with lightly gripping texture and fruity finish.

Harvest notes: Hand-harvested Aravelle and Cayuga from our Good Earth Block which is farmed using 100% organic and regenerative practices. These Cornell-developed hybrid varieties are naturally disease resistant and amenable to organic methods.

Winemaking Notes: This wine was fermented using ambient yeasts. The blend consists of 80% Aravelle fermented in stainless steel tanks. The Cayuga component (20% of the blend) was skin fermented in a wooden vessel. The blend showcases the bright fruitiness of Aravelle and a grippy texture from the skin-fermented Cayuga.

Label: The artwork on the label was created by local artist Karen Gilman and features a view of our vineyard overlooking Seneca Lake. It emphasizes the connection between art and nature that is essential to making great wine.

Cellaring: Drink now; not intended for long-term ageing.

MSRP: \$18/bottle



Silver Thread Vineyard is a winemaker-owned, boutique winery located on the eastern shore of Seneca Lake.

- 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

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