

SILVER THREAD VINEYARD



Semi-dry Riesling 2024



Fruit-forward and refreshing.

Cases produced: 320

Residual sugar: 2.4% / Alcohol by Volume: 12.6% / TA: 7.22; pH: 3.36

Tasting notes: Aromas of apricot, lemon, and grapefruit peel are accompanied by a rich, textured mouthfeel. Mouth-watering acidity and a lingering finish of citrus and stone. Rich in texture.

Harvest notes: This wine is made with higher acid fruit than our Dry Riesling, though it is also a strategic blend of fruit from two certified sustainable vineyards: our 40-year-old Riesling vines and the 'old vines' from the Doyle Fournier Vineyard.

Winemaking Notes: A diversity of approaches, including whole-cluster pressing, warm and cool fermentations, native and cultured yeast were used across many small lots and then blended together. Wines are never fined and minimal sulfites are added prior to bottling. Residual sugar is natural, resulting from arrested fermentation. Fermented in a mix of stainless steel and neutral oak barrels; both selected and ambient yeasts were used for fermentation.

Feather: Northern Flicker

Cellaring: Drink now to fully enjoy its' vibrancy; can be aged for 5-7 years.

MSRP: \$20 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

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