



CASES PRODUCED: 470 ÉLÉVAGE: 5 months in stainless steel ALCOHOL: 11.8% ACID: 7.4 g/l PH: 3.05 RESIDUAL SUGAR: 7 g/L

OUR STORY

Owner-winemakers Paul and Shannon Brock represent the new generation of young winemakers propelling the Finger Lakes region to prominence. At the helm of Silver Thread since 2011, the couple has shepherded the 36-year-old estate winery to new heights with a focus on expressive, terroir-driven Riesling. Estate vines are farmed **bio-intensively**, a holistic, non-chemical approach. Small-batch wine production does not exceed 3,000 cases. The **turtle image** on our label is a local Native American artifact that reminds us to care for the land and water that give us the gift of wine.

Finger Lakes, New York

VINEYARD NOTES

Dry Riesling is a strategic blend of grapes from our own vineyard and two trusted grower-partners. Our 30-year-old, biologicallyfarmed vineyard perched on the edge of Seneca Lake provides minerality and elegance (30% STV Estate Vineyard). Neighboring Doyle Fournier Vineyard (57%) is planted on deep silt-loam soil and lends body and ripe fruit that is characteristic of Seneca Lake. Gridley Bluff Point Vineyard sits high above Keuka Lake on a mix of loose shale and loam and contributes intense aromatics and hints of tropical fruit (13%).

TASTING NOTES

Silver Thread Dry Riesling is our flagship wine and a benchmark for this signature style of the Finger Lakes. Aromas of flower shop, white peach, lemon and wet stone. Medium body with crisp fruit and crunchy acidity. Long finish expresses grapefruit and minerals. Drink now or cellar 5-8 years.

VINTAGE NOTES

An outstanding growing season that began in mid-May after a relatively mild winter. Exceptionally dry and warm-but-not-hot weather led to small berries with concentrated and complex flavors. Disease pressure was low throughout the season. Harvest was complete by October 20.