



# TRESTLE

THIRTY ONE

## Trestle Thirty One 2018 Chardonnay, Finger Lakes

Varietal Composition: 100% Chardonnay

Wine Analysis:

Alcohol: 13.5%

Residual Sugar: 0.80 g/L

Total Acid: 5.38 g/L

pH: 3.51

Ingredients: Chardonnay grapes from Nutt Road Vineyard, Sulfites

Produced Using: Settling enzyme, VIN13 yeast, Yeast Nutrients, and Bentonite.

Vintage:

After a mild winter with no significant cold spells nor any problematic spring frosts, the summer arrived quite mild and dry. August was very humid with significant rain during the fall with some places receiving up to 9" of rain in August. Rains and frequent cloud cover during September and October made the season challenging, however, the long fall season gave us bright acidity and zesty palate which complements the fresh style of Chardonnay.

Winemaking:

The fruit was hand harvested and gently destemmed. After pressing, the juice was cold settled for 48 hours before being racked to a combination of two French oak barrels (one new and one which was once used) and two stainless steel barrels for fermentation. The juice was inoculated with VIN13 yeast and went through a swift but healthy fermentation followed by full Malolactic fermentation. The wine aged sur lie for 11 months being stirred biweekly by rolling the barrels with a special rack meant to agitate the lees without introducing oxygen. After racking, it was gently fined with a small amount of bentonite prior to bottling. It bottled in August of 2019 and was aged in bottle for 12 months prior to release in August 2020.

Cases Produced: 38 cases

Price: \$32.00/750 mL

