



TRESTLE

THIRTY ONE

Trestle Thirty One 2020 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: VIN13 yeast, Yeast Nutrients, and Bentonite.

Vintage:

The vines emerged in mid-May. There was little frost danger in the spring and a mild start to the season. The summer was extremely dry with much of the area was classified as in extreme drought well into the fall. This led to an exceptionally concentrated vintage with minimal disease pressure and a long, beautiful season. The fruit was hand harvested on October 6, 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 2021 and was aged in bottle for 12 months prior to release in August 2022.

Cases Produced: 90 cases

Price: \$32.00/750 mL

