



## **Trestle Thirty One 2015 Riesling, Finger Lakes**

Varietal Composition: 100% Riesling

Wine Analysis:

Alcohol: 12%  
Residual Sugar: 1.82 g/L  
Total Acid: 6.92 g/L  
pH: 3.43

Ingredients: Riesling grapes from Zugibe Vineyard, Sulfites

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

Vintage:

The vines emerged in early May. After a mild frost season, June was one of the wettest on record with 7" of rain falling throughout the month. Once July came the weather was warm and dry through the early part of Fall with only small showers. The late part of Fall brought a change and this fruit was harvested on October 2, 2015 before a hurricane hit the area.

Winemaking:

After the fruit was hand harvested and gently destemmed, it spent two hours in the press with skin contact to build body and structure. After pressing, the juice was cold settled for 5 days before being racked for fermentation. The juice was inoculated with Epernay II yeast and kept cold for a long, slow ferment for 6 weeks. The wine aged sur lie for a month before racking and was gently fined with Bentonite prior to bottling. It bottled in May of 2016 and was aged in bottle for 14 months prior to release in July 2017.

Cases Produced: 120 cases

Suggested Retail Price: \$29.00/750 mL

