



TRESTLE

THIRTY ONE

Trestle Thirty One 2016 Riesling, Finger Lakes

Varietal Composition: 100% Riesling

Wine Analysis:

Alcohol: 12%
Residual Sugar: 4.0 g/L
Total Acid: 7.87 g/L
pH: 3.19

Ingredients: Riesling grapes from Zugibe Vineyard, Sulfites

Produced Using: Settling enzyme, Epernay II 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 6th.

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 3 days before being racked for fermentation. The juice was inoculated with Epernay II yeast and kept cold for a long, slow ferment lasting until mid-December. The wine aged sur lie for a month before racking and was gently fined with Bentonite prior to bottling. It bottled in May of 2017 and was aged in bottle for 14 months prior to release in July 2018.

Cases Produced: 119 cases

Price: \$29.00/750 mL

