



# TRESTLE

## THIRTY ONE

### Trestle Thirty One 2019 Riesling, Finger Lakes

Varietal Composition: 100% Riesling

Wine Analysis:

Alcohol: 13.0%

Residual Sugar: 0.77 g/L

Total Acid: 7.57 g/L

pH: 3.17

Ingredients: Riesling grapes from Zugibe Vineyard, Sulfites

Produced Using: Epernay II 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. However, September dried out and the fall was beautiful for perfect ripening and we were able to pick the fruit in late October.

Winemaking:

The fruit was hand harvested and gently destemmed. After 2 hours of skin contact in the press, the juice was cold settled for 5 days before being racked to a small stainless tank for fermentation. The juice was inoculated with Epernay II yeast and went through a long, cool fermentation for several weeks. The wine aged sur lie for 9 months to further develop depth and complexity. After racking, it was gently fined with a small amount of bentonite prior to bottling. It bottled in August of 2020 and was aged in bottle for 7 months prior to release in July 2021.

Cases Produced: 95 cases

Price: \$29.00/750 mL

