



TRESTLE

THIRTY ONE

Trestle Thirty One 2017 Riesling, Finger Lakes

Varietal Composition: 100% Riesling

Wine Analysis:

Alcohol: 12%

Residual Sugar: 6.40 g/L

Total Acid: 9.51 g/L

pH: 3.10

Ingredients: Riesling grapes from Zugibe Vineyard, Sulfites

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

Vintage:

After a wet winter and a Nor'easter named Stella, Spring arrived quickly resulting in an early bud-break. After a single frost event in early May, the vines emerged, luckily with minimal damage and continued growing towards a mild summer.

Unlike 2016, which was very dry with minimal precipitation during the growing season, 2017 was exceptionally wet and had very few days above 90°F. During harvest, the cool season gave us bright, zesty, acidity and generous flavors which have become the hallmark of this beautiful dry style of Riesling.

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. The wine aged sur lie for 6 months to develop depth and body. After racking, it was gently fined with a small amount of bentonite prior to bottling. It bottled in July of 2018 and was aged in bottle for 16 months prior to release in November 2019.

Cases Produced: 78 cases

Price: \$29.00/750 mL

