



TRESTLE

THIRTY ONE

Trestle Thirty One 2020 Riesling Demi Sec, Finger Lakes

Varietal Composition: 100% Riesling

Wine Analysis:

Alcohol: 12.0%

Residual Sugar: 16.0 g/L

Total Acid: 7.0 g/L

pH: 3.33

Ingredients: Riesling grapes from vineyards around Cayuga and Seneca Lakes, Sulfites

Produced Using: Epernay II yeast, VIN13 Yeast, Yeast Nutrients, PVPP, 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 harvested on October 14th, 2020.

Winemaking:

The fruit was harvested and gently destemmed. After a quick pressing, the juice was gently clarified before being racked to several small stainless tanks for fermentation. The juice was inoculated with a combination of Epernay II, VIN13, and W5 yeast and went through a long, cool fermentation for several weeks. The wine was racked immediately after fermentation was stopped to capture the freshness of the bright fruit. 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 4 months prior to release in December of 2021.

Cases Produced: 91 cases

Price: \$24.00/750 mL

