



## Trestle Thirty One 2021 Rose, Finger Lakes

Varietal Composition: 95% Cabernet Franc, 5% Chardonnay

Wine Analysis:

Alcohol: 11.7%

Residual Sugar: 0.0 g/L

Total Acid: 5.7 g/L

pH: 3.6

Ingredients: Cabernet Franc grapes from Simmons Vineyard,  
Chardonnay grapes from Nutt Road, Sulfites

Produced Using: VIN13 Yeast, Yeast Nutrients, and Bentonite.

Vintage:

The 2021 vintage overall was very similar to 2018. July, August, and into September were warm and very humid with significant rain during the fall with some places receiving up to 9" of rain in 24-36 hour periods at several different times over the three months. Rains and frequent cloud cover during September and October made the season challenging. However, the long fall season gave us bright acidity and a fresh palate. It also allowed us to fully ripen the Cabernet Franc that makes up the majority of this blend complements the Chardonnay that rounds out the blend in this fresh style of Rose.

Winemaking:

To produce our Rose we used Cabernet Franc which was pressed quickly to ensure a delicate rose color and minimal skin tannins. We allowed the pressed juice to sit on gross lees for several days before racking to enhance the body and texture of the final wine. Then a long, cool fermentation in stainless steel maximized the intense aromas and flavors. For the final blend we added a small amount of our Chardonnay fermented in a stainless steel barrel to lengthen the finish and solidify the acid backbone of the wine.

Cases Produced: 116 cases

Price: \$22.00/750 mL

