



TRESTLE

THIRTY ONE

Trestle Thirty One 2022 Rose, Finger Lakes

Varietal Composition: 97% Cabernet Franc, 2% Chardonnay, 1% Riesling

Wine Analysis:

Alcohol: 12%

Residual Sugar: 0.1 g/L

Total Acid: 5.7 g/L

pH: 3.63

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

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

Vintage:

The 2022 vintage overall was very dry. After a slow start to the spring we had a very dry summer and relatively dry fall with well timed rains happening mostly in September. 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 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: 85 cases

Price: \$24.00/750 mL

