



# TRESTLE

THIRTY ONE

## Trestle Thirty One 2021 Cabernet Franc, Finger Lakes

Varietal Composition: 100% Cabernet Franc

Wine Analysis:

Alcohol: 14%

Residual Sugar: 0.0 g/L

Total Acid: 5.8 g/L

pH: 4.09

Ingredients: Cabernet Franc grapes from Simmons Vineyard, Sulfites

Produced Using: FX10 Yeast and Yeast Nutrients.

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 this blend.

Winemaking:

To produce our Cabernet Franc we gently hand harvested the grapes. Once at the winery the fruit was carefully destemmed and minimally crushed to allow an optimal mix of whole and broken berries. The fermentation started spontaneously after a 5 day cold soak. Once the fermentation was below 14 brix we added FX10 yeast to ensure the fermentation finished to dryness. After around 25 days on skins the new wine was drained off and the skins were pressed with a basket press to add the optimal amount of oxygen. Malolactic was completed in five French oak barrels, one of which was new. The wine stayed in barrel for 18 months prior to bottling in April of 2023.

Cases Produced: 118 cases

Price: \$58.00/750 mL

