



Trestle Thirty One 2021 Chardonnay, Finger Lakes

Varietal Composition: 100% Chardonnay

Wine Analysis:

Alcohol: 13%

Residual Sugar: 0.67 g/L

Total Acid: 4.93 g/L

pH: 3.59

Ingredients: Chardonnay grapes from Nutt Road Vineyard, Sulfités

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. The fruit was hand harvested on October 7, being carefully sorted in the field to only select the cleanest fruit.

Winemaking:

The fruit was hand harvested and gently destemmed. After pressing, the juice was cold settled for 48 hours before being racked to a combination of four French oak barrels made by Dargaud Jagle, all medium toast (one new, one once used, one twice used, and one neutral). The juice was inoculated with VIN13 yeast and went through a swift but healthy fermentation followed by full Malolactic fermentation. The wine aged sur lie for 11 months being stirred biweekly by rolling the barrels with special racks meant to agitate the lees without introducing oxygen. After racking, it was gently fined with a small amount of bentonite prior to bottling. It bottled in November and was aged in bottle for 9 months prior to release in August 2022.

Cases Produced: 111 cases

Price: \$38.00/750 mL

