



TRESTLE

THIRTY ONE

Trestle Thirty One 2021 Riesling Demi Sec, Finger Lakes

Varietal Composition: 100% Riesling

Wine Analysis:

Alcohol: 13.0%

Residual Sugar: 17.0 g/L

Total Acid: 10.3 g/L

pH: 3.11

Ingredients: Riesling grapes Zugibe Vineyards, Sulfites

Produced Using: Native Yeasts, 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 warm humid fall gave us nearly 40% noble rot which resulted in a harvest brix of over 26. This gives the wine an intensely concentrated fruit aroma with a rich palate. The fruit was hand harvested on October 20.

Winemaking:

The fruit was harvested and gently destemmed. After a quick pressing, the juice was gently clarified before being racked to a small stainless tank for fermentation. The juice was left to spontaneously ferment and once it started 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. A small amount (5%) of Acacia fermented Riesling was blended in to add additional complexity. The final blend was gently fined with a small amount of bentonite prior to bottling. It bottled in August of 2022 and was aged in bottle for 9 months prior to release in July of 2023.

Cases Produced: 30 cases

Price: \$29.00/750 mL

