



Trestle Thirty One 2021 Riesling, Finger Lakes

Varietal Composition: 100% Riesling

Wine Analysis:

Alcohol: 13.0%

Residual Sugar: 1.68 g/L

Total Acid: 9.93 g/L

pH: 3.10

Ingredients: Riesling grapes from Zugibe Vineyard, Sulfites

Produced Using: Epernay II 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 warm humid fall gave us nearly 40% noble rot which resulted in an intensely concentrated fruit with a rich palate. The fruit was hand harvested on October 21.

Winemaking:

After the fruit was hand harvested and gently destemmed, it spent two hours in the press with skin contact to build body and structure. After pressing, the juice was cold settled for 3 days before being racked for fermentation. The juice was split between a stainless steel tank (85%) and a new Acacia wood barrel (15%) made by Dargaud Jagle. Both were inoculated with Epernay II yeast and set off on a long, slow ferment. The wine aged sur lie for 12 months before racking and was gently fined with Bentonite prior to bottling. It bottled in August of 2022 and was aged in bottle for 12 months prior to release in July 2023.

Cases Produced: 30 cases

Price: \$29.00/750 mL

