



TRESTLE

THIRTY ONE

Trestle Thirty One 2022 Chenin Blanc Study Sketch Series, Finger Lakes

Varietal Composition: 96% Chenin Blanc, 4% Riesling

Wine Analysis:

Alcohol: 12%

Residual Sugar: 0.3 g/L

Total Acid: 8.3 g/L

pH: 3.07

Ingredients: Chenin Blanc and Riesling Grapes from Gibson Vineyard, Sulfites

Produced Using: BE Fruits 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 Chenin Blanc for tropical and citrus fruit to fully develop.

Winemaking:

Our Chenin Blanc was pressed quickly to ensure a fresh palate and minimal skin tannins. Then a long, fermentation in medium toast Seguin Moreau, French oak maximized the intense aromas and flavors. For the final blend we added a small amount of Riesling fermented in a stainless steel to lengthen the finish and add a light floral lift to the Chenin Blanc.

Cases Produced: 47 cases.

Price: \$34.00/750 mL

