



# TRESTLE

THIRTY ONE

## Trestle Thirty One 2022 Riesling Demi Sec, Finger Lakes

Varietal Composition: 100% Riesling

Wine Analysis:

Alcohol: 12%

Residual Sugar: 20.7 g/L

Total Acid: 7.1 g/L

pH: 3.02

Ingredients: Riesling Grapes from Zugibe Vineyards, Sulfites

Produced Using: Epernay II 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 Riesling for tropical and citrus fruit to fully develop.

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. We added Epernay II to the juice, and it 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. The final blend was gently fined with a small amount of bentonite prior to bottling. It bottled in August of 2023 and was aged in bottle for 9 months prior to release in May of 2024

Cases Produced: 123 cases

Price: \$32.00/750 mL

