



TRESTLE

THIRTY ONE

Trestle Thirty One 2023 Rose, Finger Lakes

Varietal Composition: 95% Cabernet Franc, 5% Chardonnay

Wine Analysis:

Alcohol: 12%

Residual Sugar: 0.0 g/L

Total Acid: 6.5 g/L

pH: 3.26

Ingredients: Cabernet Franc grapes from Simmons Vineyard, Chardonnay grapes from Nutt Road, Sulfites

Produced Using: VIN13 Yeast, Yeast Nutrients, and Bentonite.

Vintage:

The 2023 vintage overall was a classic vintage for the Finger Lakes. Budbreak was early and a hard freeze on May 13th threatened many vineyards. June and July were very wet with frequent rains and high disease pressure. Finally, mid-August the region saw some sun although rains continued at regular intervals. The long fall season dried out a bit to make the vintage a very classic style with bright acidity and cool climate fruit flavors. It also allowed us to fully ripen the Cabernet Franc that makes up most of this blend in this fresh style of Rose.

Winemaking:

To produce our Rose, we used Cabernet Franc which was pressed quickly to ensure a delicate rose color and minimal skin tannins. We allowed the pressed juice to sit on gross lees for several days before racking to enhance the body and texture of the final wine. Then a long, cool fermentation in stainless steel maximized the intense aromas and flavors. For the final blend we added a small amount of our Chardonnay fermented in a neutral French Oak barrel to lengthen the finish and solidify the acid backbone of the wine.

Cases Produced: 212 cases

Price: \$24.00/750 mL

