



# TRESTLE

THIRTY ONE

## Trestle Thirty One 2022 Chardonnay, Finger Lakes

Varietal Composition: 100% Chardonnay

Wine Analysis:

Alcohol: 13.5%

Residual Sugar: 1.6 g/L

Total Acid: 6.8 g/L

pH: 3.15

Ingredients: Chardonnay Grapes from Nutt Road Vineyards, Sulfites

Produced Using: VIN 13 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 hand harvested and gently destemmed. After pressing, the juice was cold settled for 48 hours before being racked to a combination of four French oak barrels made by Dargaud Jagle, all medium toast (one new, one once used, one twice used, and one neutral). The juice was inoculated with VIN13 yeast and went through a swift but healthy fermentation followed by full Malolactic fermentation. The wine aged sur lie for 14 months being stirred biweekly by rolling the barrels with special racks meant to agitate the lees without introducing oxygen. After racking, it was gently fined with a small amount of bentonite prior to bottling. It bottled in November of 2023 and was aged in bottle for 6 months prior to release in May 2024.

Cases Produced: 95 cases

Price: \$38.00/750 mL

