TRESTLE
THIRTY ONE

Trestle Thirty One 2022 Cabernet Franc, Finger Lakes

Varietal Composition: 100% Cabernet Franc

Wine Analysis:
Alcohol: 14%
Residual Sugar: 0.0 g/L
Total Acid: 5.6 g/L
pH: 4.09

Ingredients: Cabernet Franc grapes from Simmons Vineyard, Sulfites

Produced Using: FX10 Yeast and Yeast Nutrients.

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 Cabernet Franc that makes up this beautifully concentrated wine.

Winemaking:
To produce our Cabernet Franc we gently hand harvested the grapes. Once at the winery the fruit was carefully destemmed and minimally crushed to allow an optimal mix of whole and broken berries. The fermentation started spontaneously after a 5 day cold soak. Once the fermentation was below 14 brix we added FX10 yeast to ensure the fermentation finished to dryness. After around 25 days on skins the new wine was drained off and the skins were pressed with a basket press to add the optimal amount of oxygen. Malolactic was completed in five French oak barrels, two of which were new. The wine stayed in barrel for 18 months prior to bottling in April of 2024.

Cases Produced: 96 cases

Price: $58.00/750 mL