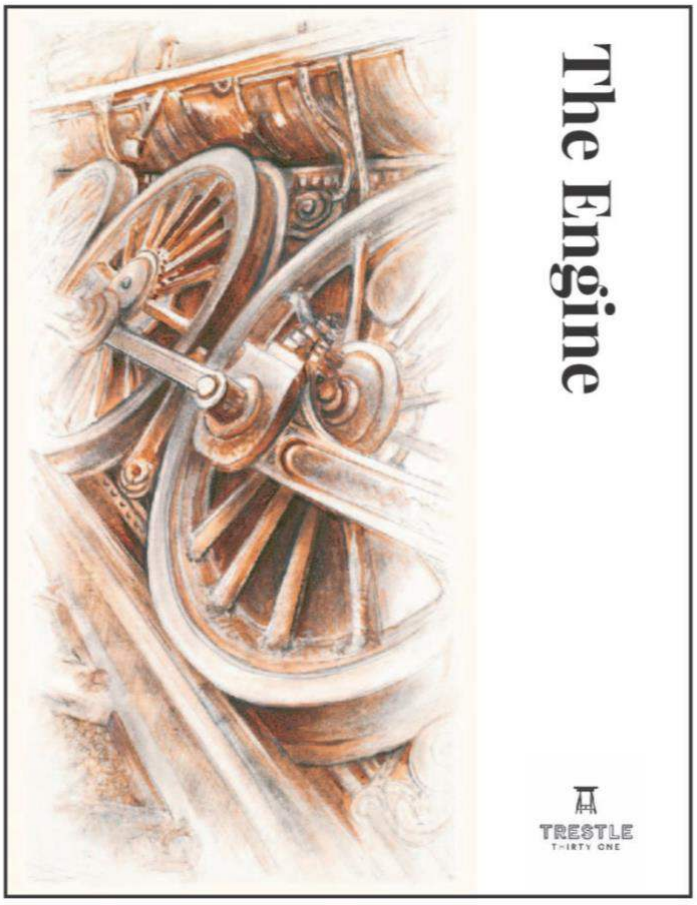
TRESTLE
THIRTY ONE

The Engine by Trestle Thirty One 2023 Riesling, Finger Lakes

Varietal Composition: 100% Riesling



Wine Analysis:
Alcohol: 12%
Residual Sugar: 6.4 g/L
Total Acid: 7.4 g/L
pH: 3.15

Ingredients: Riesling Grapes from various vineyards around Seneca Lake including Zugible, Dalyrumple, and Gibson Vineyards.

Produced Using: Epernay II 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 in late May 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.

Winemaking:
The fruit was harvested and gently destemmed. After a quick pressing, the juice was gently cold settled before being racked to a small stainless tanks for fermentation, keeping each vineyard separate. The Gibson was separated into small stainless barrels also. We added Epernay II to the juice, and it went through a long, cool fermentation for several weeks. The wines were then blended after 6 months and continued aging on lees until just before bottling. The final blend was gently fined with a small amount of bentonite, filtered, and bottled in April of 2025.

Cases made: 680 cases