TRESTLE
THIRTY ONE

Trestle Thirty One 2024 Rose, Finger Lakes

Varietal Composition: 93% Cabernet Franc, 6% Riesling, 1% Chardonnay

Wine Analysis:
Alcohol: 12%
Residual Sugar: 0.0 g/L
Total Acid: 5.4 g/L
pH: 3.7

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

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

Vintage:
The 2024 vintage overall was a classic vintage for the Finger Lakes. Budbreak was early but there were minimal issues with frost. The summer was warm with frequent rains and high disease pressure. Finally, mid-August the region started to dry out. The long fall season was one of the warmest on record softening the overall acidity and creating generous 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 dash of stainless-steel fermented Riesling and 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: 154 cases

Price: $24.00/750 mL