TRESTLE
THIRTY ONE

Trestle Thirty One 2023 Chardonnay, Finger Lakes

Varietal Composition: 100% Chardonnay

Wine Analysis:
Alcohol: 13%
Residual Sugar: 0.1 g/L
Total Acid: 7.2 g/L
pH: 3.24

Ingredients: Chardonnay Grapes from Nutt Road Vineyards, Sulfites

Produced Using: VIN 13 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 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 Jaegle, 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 partial Malolactic fermentation. The wine aged sur lie for 9 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 September of 2024 and was aged in bottle for 9 months prior to release in June 2025.

Cases Produced: 82 cases

Price: $38.00/750 mL