TRESTLE
THIRTY ONE

Trestle Thirty One 2023 Riesling Demi Sec, Finger Lakes

Varietal Composition: 100% Riesling

Wine Analysis:
Alcohol: 12.0%
Residual Sugar: 11.7 g/L
Total Acid: 7.4 g/L
pH: 3.16

Ingredients: Riesling Grapes from Dalrymple Vineyards (85%) and Gibson Vineyards (15%), Sulfites

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 Dalrymple Vineyard juice was gently cold settled before being racked to a small stainless tank for fermentation. We added Epernay II to the juice, and it went through a long, cool fermentation for several weeks. The Gibson Riesling was split between a stainless barrel (10%) and an Acacia barrel (5%) and allowed to go through native fermentation. 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 and bottled in September of 2024 and was aged in bottle for 9 months prior to release in June of 2025

Cases Produced: 126 cases

Price: $32.00/750 mL