TRESTLE
THIRTY ONE

Trestle Thirty One 2024 Study Sketch Series, White Pinot Noir, Finger Lakes

Varietal Composition: 100% Pinot Noir

Wine Analysis:
Alcohol: 12.0%
Residual Sugar: 0.0 g/L
Total Acid: 7.2 g/L
pH: 3.11

Ingredients: Pinot Noir grapes from Six Eighty Cellars, 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 Pinot Noir that makes up most of this blend in this unique and unexpected expression.

Winemaking:
To produce our white Pinot Noir, we used clone 777 Pinot Noir from Six Eight Cellars on Cayuga Lake which was pressed gently and quickly to ensure zero color and 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 rapid fermentation in a mix of neutral French oak and stainless steel barrel. It was put through a partial malolactic fermentation with lees stirring throughout. It was aged on lees, unstirred, for 8 months prior to bottling in April 2025.

Cases Produced: 28 cases

Price: $34.00/750 mL