TRESTLE
THIRTY ONE

2023 Cabernet Franc

Vineyard Site:
Simmons Vineyards, Keuka Lake Bluff
Finger Lakes, New York
Elevation: 1000'

Varietal Composition:
100% Cabernet Franc

Ingredients:
Cabernet Franc grapes, Sulfites

Produced Using:
FX10 Yeast, Yeast Nutrients

Vintage:
The 2023 vintage overall was a classic vintage for the Finger Lakes. Budbreak was early and a hard freeze on May 13th 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. It also allowed us to fully ripen the Cabernet Franc which displays fresh ripe fruit.

Winemaking:
To produce our Cabernet Franc we gently hand harvested the grapes. Once at the winery the fruit was carefully destemmed and minimally crushed to allow an optimal mix of whole and broken berries. The fermentation started spontaneously after a 5 day cold soak. Once the fermentation was below 14 brix we added FX10 yeast to ensure the fermentation finished to dryness. After around 25 days on skins the new wine was drained off and the skins were pressed with a basket press to add the optimal amount of oxygen. Malolactic was completed in five French oak barrels, two of which were new. The wine stayed in barrel for 18 months prior to bottling in April of 2025.

Wine Analysis:
Alcohol: 13.0%
RS: 0.0 g/L
TA: 6.5 g/L
pH: 3.86

Cases Produced:
98

Price:
$58.00/750 mL