TRESTLE
THIRTY ONE

2024 Chardonnay

Vineyard Site:

Nutt Rd Vineyard, Seneca Lake
Finger Lakes, New York
Elevation: 800'

Varietal Composition:

100% Chardonnay

Ingredients:

Chardonnay grapes, Sulfites

Produced Using:

VIN13 Yeast, Yeast Nutrients, 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.

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 conversion. 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 was bottled in September of 2025 and aged in bottle for 9 months prior to release in June 2026.

Wine Analysis:

Alcohol: 13.4%
RS: 0.2 g/L
TA: 7.2 g/L
pH: 3.30

Cases Produced:

83

Price:

$38.00/750 mL