TRESTLE
THIRTY ONE

2024 Riesling Demi Sec

Vineyard Site:
Dalrymple Vineyard, Seneca Lake
Finger Lakes, New York
Elevation: 750'

Varietal Composition:
100% Riesling

Ingredients:
Riesling grapes, Sulfites

Produced Using:
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 harvested and gently destemmed. After a quick pressing, the juice was gently cold settled before being racked to a small stainless tank for fermentation. It went through a long, cool fermentation for several weeks with native yeasts. After fermentation the wine continued aging on lees until just before bottling. The wine was gently fined with a small amount of bentonite and bottled in August 2025, then aged in bottle for 10 months prior to release in June 2026.

Wine Analysis:
Alcohol: 11.7%
RS: 22.9 g/L
TA: 7.8 g/L
pH: 3.07

Cases Produced:
36

Price:
$32.00/750 mL