TRESTLE
THIRTY ONE

2024 Pinot Noir

Vineyard Site:

Six Eight Cellars, Cayuga Lake
Finger Lakes, New York
Elevation: 525'

Varietal Composition:

100% Pinot Noir

Ingredients:

Pinot Noir grapes, Sulfites

Produced Using:

Native 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 Pinot Noir, we used clone 777 Pinot Noir from Six Eight Cellars on Cayuga Lake. Ten percent stems were included in the must. Fermentation with native yeast with hand punch downs for 15 days. The wine was then put through ML in barrel and aged for 12 months in French Oak (40% new) prior to bottling in August 2025.

Wine Analysis:

Alcohol: 12.0%
RS: 0.6 g/L
TA: 7.2 g/L
pH: 3.53

Cases Produced:

48

Price:

$45.00/750 mL