TRESTLE
THIRTY ONE

2024 Riesling

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 for four days before being racked. 60% of the juice was moved into Acacia barrels (50% new, 50% once used), with the remaining 40% finished in stainless steel, all undergoing a native ferment. The wines continued aging on lees until just before bottling. The final blend was gently fined with a small amount of bentonite and bottled in August of 2025 and was aged in bottle for 10 months prior to release in June 2026.

Wine Analysis:
Alcohol: 12.6%
RS: 5.3 g/L
TA: 6.9 g/L
pH: 3.16

Cases Produced:
60

Price:
$32.00/750 mL