TRESTLE
THIRTY ONE

2025 Cabernet Franc Rosé

Vineyard Site:

Cabernet Franc & Gewürztraminer - Simmons Vineyard, Keuka Lake Bluff
Chardonnay - Nutt Rd. Vineyard, Seneca Lake
Finger Lakes, New York
Elevation: Varied

Varietal Composition:

96.5% Cabernet Franc, 3% Chardonnay, 0.5% Gewürztraminer

Ingredients:

Cabernet Franc, Gewürztraminer, & Chardonnay grapes, Sulfites

Produced Using:

VIN13 Yest, Yeast Nutrients, Bentonite

Vintage:

The 2025 vintage was a drought vintage for the Finger Lakes even though it started with a very wet spring. Budbreak was generally on time but May and early June felt like it would never stop raining. The script flipped in late June, and the weather remained dry and warm for the remainder of the summer. 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 Cabernet Franc that makes up most of this blend in this fresh style of Rosé.

Winemaking:

To produce our Rosé, we used Cabernet Franc which was pressed quickly to ensure a delicate rose color and minimal skin tannins. We allowed the pressed juice to sit on gross lees for several days before racking to enhance the body and texture of the final wine. Then a long, cool fermentation in stainless steel maximized the intense aromas and flavors. A small amount of our Chardonnay fermented in a stainless barrel was added to lengthen the finish and solidify the acid backbone of the wine. Additionally, we included the tiniest whisper of Gewürztraminer to bring a floral lift to the final blend.

Wine Analysis:

Alcohol: 12%
RS: 0.0 g/L
TA: 6.5 g/L
pH: 3.60

Cases Produced:

88

Price:

$24.00/750 mL