



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2016 Cabernet Franc

Winemakers Notes:

The fruit is de-stemmed and crushed into one ton bins and fermented at 84 degrees for 10 days. The grapes are fermented with cultured yeast variety BM-45. Once fermentation is completed the bins are drained and the free run is kept separate from the pressings. After the wine has settled for 2 days it is racked and put into barrel, which are a mix of 80% neutral American oak and 20% neutral French. This is where the wine will undergo malolactic fermentation. The wine was aged for 6 months in barrel before filtration and bottling.

Vineyard Notes:

The Cabernet Franc vines on the Hosmer farm are over 20 years old. The vines are trained on a V.S.P. (vertical shoot positioning) and Scott Henry trellis systems, both allow for optimum sun and air exposure to fully develop the grape's flavors.

Tasting Notes:

The 2016 Cabernet Franc's nose is bright and fruit driven with hints of brambles, violets and lavender. The front palate is filled with raspberry and black current flavors wrapped with medium tannins and mild smoked oak on the finished.

Harvest Date: October, 2016

Bottled: May, 2017

Quantity: 590 cases

pH: 3.69

T.A. 6.6 g/L

R.S. 0 g/L

Alcohol: 13.1%