



# HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



## 2016 Cayuga White

### Winemakers Notes:

The fruit was de-stemmed and crushed. At the press the free run juice was kept separate from the pressed juice. The juice was fermented at 65 degrees Fahrenheit for about two weeks with the cultured yeast strain, Epernay II. The fermentation is stopped at 2.5% residual sugar to retain the natural sweetness. The wine is heat and cold stabilized, filtered and ready for bottling.

### Vineyard Notes:

The oldest Cayuga White vines on the farm are 30+ years old. They are planted on high lime Cazenovia loam soils. The Cayuga White is trained to high cordon trellis.

### Tasting Notes:

The 2016 Cayuga White is a light and fruity wine with aromas of fresh sliced gala apples and mango. The palate has flavors of grape fruit and sweet clementine with a soft light finish. Cayuga White is a prime example of what the New York hybrid is capable of if allowed to express its varietal characteristics in a semi-dry style wine. Pair it with a light seafood dish, spicy food or a soft cheese!

Harvest Date: Sept, 2016

Bottled: April, 2017

Quantity: 200 cases

pH: 3.45

T.A. 7.5 g/L

R.S. 18 g/L

Alcohol: 11.3%