



# HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



## 2016 Chardonnay

### Winemakers Notes:

The fruit was de-stemmed and crushed. The free run was kept separate from the pressings. 70% of the volume was fermented in stainless steel tanks using yeast strain DV-10. 30% was fermented in older American and French barrels using yeast strain ICV-D47. The wine was aged for six months in barrel where it underwent malolactic fermentation. The lees were stirred twice a week for 3 months. The wine was then racked and filtered before being bottled

### Vineyard Notes:

The first Chardonnay vines were planted on the farm in 1975, making them some of the oldest vines on the farm. They are trained to V.S.P. (vertical shoot positioning) and high cordon allowing for a mix of cultural practices to express the fruits dimension to fully develop the grapes varietal flavors.

### Tasting Notes:

The 2016 Chardonnay is highly aromatic with flavors of Meyer lemon, coriander and pineapple on the nose. The palate is bright with smooth flavors of fresh honeysuckle and mango finishing with a subtle hint of sweet oak.

Harvest Date: Sept, 2016

Bottled: May, 2017

Quantity: 1000 cases

Brix at Harvest: 22°

pH: 3.57

T.A. 5.8 g/L

R.S. 4 g/L

Alcohol: 13.5%