



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2016 Pinot Gris

Winemakers Notes:

The fruit is de-stemmed and crushed into the press. The free run is kept separate from pressings. The juice is cold settled, racked and inoculated with DV-10 yeast strain. Once fermentation has completed the wine is racked and heat and cold stabilized. It is tank aged for 8 months before being filtered and bottling.

Vineyard Notes:

The oldest Pinot Gris vines on the farm are 17 years old. They are planted on high lime Cazenovia loam soils. All the Pinot Gris is trained on V.S.P. (vertical shoot positioning), this allows for optimum sun and air exposure to fully develop true varietal strengths and character.

Tasting Notes:

The 2016 Pinot Gris has aromatics of sweet peach and pear on the nose with a smooth mid palate texture and flavors of golden russet apple, lemon and nectarine on the finish.

Harvest Date: Sept, 2016

Bottled: May, 2017

Quantity: 362 cases

Brix at Harvest: 22.7°

pH: 3.35

T.A. 5.9 g/L

R.S. 0.7 g/L

Alcohol: 12.5%