



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



Harvest Date: October, 2016

Bottled: June, 2017

Quantity: 403 cases

pH: 3.86

T.A. 6.7g/L

R.S. 0 g/L

Alcohol: 12.9%

2016 Pinot Noir

Winemakers Notes:

Hosmer Winery's Pinot Noir is a red wine produced of 89% Pinot Noir, 8% Lemberger and 3% Cabernet Franc. During harvest, the Pinot Noir was picked, destemmed, crushed, and inoculated with BRG yeast. At barreling down the individual barrels were inoculated with VP41 yeast to go through malolactic fermentation. Post-fermentation the wine had an 80ppm SO₂ add, which is standard winemaking practice. Every 3-4 weeks the barrels were topped to prevent unwanted microbial growth in the barrels. The 2016 Pinot Noir spent eight months in 3-5 year old French oak.

The wine was filtered through a 0.45 micron sterile membrane filter at bottling on June 8, 2017.

Vineyard Notes:

The Pinot Noir grown on the Hosmer farm is some of the oldest Pinot Noir on Cayuga Lake dating to the late 80's. The clones that are planted are 115, 667, and 777. All are grafted to 3309 rootstock. The soil is heavy clay and the vines show off the terroir of the land nicely. All the Pinot Noir is trained on V.S.P. (vertical shoot positioning), this allows for optimum sun and air exposure to fully develop the grape's flavors

Tasting Notes:

The 2016 Hosmer Pinot Noir displays violets, wild truffle and black cherry on the nose. The front palate is flavors of sweet red cherry and black raspberry with hints of clove and ripe plum finishing with subtle lavender undertones rounding out the back palate.