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Hosmer Brut Rosé Pinot Noir



Winemakers Notes:

The 2013 pinot noir brut rose is 100% pinot noir. It was bottle fermented in the traditional method champenoise. The fine bubbles are a product of 6 months of bottle aging which will increase in finesse over time. The nose is effervescent of raspberries and lavender accompanied with flavors of tart cherry and fresh pomegranate.

Vineyard Notes:

The Pinot Noir used in the sparkling wine comes from clone 115. The vines are 20 years old growing in deep Cazenovian high lime soils.

Tasting Notes:

Hosmer Sparkling Pinot Noir Brut Rose is a grand example of the versatility of Finger lakes Pinot Noir. Fresh raspberries and Montmorency cherries highlight the front palate with a sweet cake bread mid palate ending with a zesty framboise finish. A complement to you and all those who enjoy the limitless potential of your everyday good deeds.

Brix at Harvest: 20

Disgorged: March 28th, 2015

Cases Produced: 190 cases

Release Date: April 1st, 2015

T.A. 10.1 g/L

pH: 3.4

Alcohol: 12%

R.S. 0.5%