



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY

Perla Sparkling



Disgorge Date: March, 2016

Quantity: 180 cases

Brix at Harvest: 19.5°

pH: 3.0

T.A. 9.5 g/L

R.S. 0 g/L

Alcohol: 12.5%

Winemakers Notes:

Perla sparkling wine is produced using the traditional method champenoise technique, involving a secondary fermentation that occurs in each bottle. Made from 50% Chardonnay & 50% Pinot Noir, and bottled conditioned for 4 years give the 30th anniversary wine the finest beaded mousse with a rich and articulate palate that represent the complexity and depth of the two varieties.

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.

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:

Soft peach and sweet lime on the palate give this sparkling wine a velvety finish and a