



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2017 (NV) Cayuga White

Winemakers Notes:

Three tons of Cayuga White grapes were machine-harvested 9/18/17. The fruit was destemmed, crushed, and sent directly to the press. The juice was settled and racked, at which point it was inoculated with Epernay II and fermented at 61 degrees Fahrenheit for four weeks. The fermentation was stopped at 22 g/L residual sugar to retain the natural sweetness. The wine was heat and cold stabilized, filtered and ready for bottling.

Vineyard Notes:

The oldest Cayuga White vines on the farm are 30+ years old. They are planted on high lime Cazenovia loam soils. The Cayuga White is trained to high cordon trellis.

Tasting Notes:

The 2017 Cayuga White is a light and fruity wine with aromas of fresh sliced gala apples and mango. The palate has flavors of grape fruit and sweet clementine. Cayuga White is a prime example of what a New York hybrid is capable of if allowed to express its varietal characteristics.

Harvest Date: September 18, 2017

Bottled: May 29, 2018

Quantity: 256 cases

pH: 3.28

T.A. 9.4 g/L

R.S. 25 g/L

Alcohol: 10.5%