HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY

2018 Pinot Gris

Winemakers Notes:

A total of 2.4 tons of Pinot Gris were machine-harvested 9/19/18 and 9/24/18. The juice from 9/19/18 was clarified and sent to barrel to ferment using QA23 and DV10 yeasts. The juice from 9/24/18 was clarified, racked and inoculated with D47 yeast. The barrel fermentations lasted ten days while the tank ferment lasted for five weeks, peaking at 60 degrees. Once fermentation was complete the two barrels were topped and lees stirred every 12-14 days. The wine in tank was aged on lees for 5 months before filtration and bottling.

Vineyard Notes:

The oldest Pinot Gris vines on the farm are 20 years old, planted in 1998. They are planted on high lime Cazenovia loam soils. All the Pinot Gris is trained on V.S.P. (vertical shoot positioning), which allows for optimum sun and air exposure to fully develop true varietal character.

Tasting Notes:

Our 2018 Pinot Gris has a nose of cherry blossom and clementine. The midpalate is a lovely balance of peach skin and musk melon. These tropical notes are carried by a long and opulent finish.

Harvest Date: September 19 & 24, 2018

Bottled: May 7, 2019

Quantity: 125 cases

Brix at Harvest: 21.4º

pH: 3.44

T.A. 6.2 g/L

R.S. 6 g/L

Alcohol: 12.2%

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