



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2019 Chardonnay

Winemakers Notes:

11.65 tons of Chardonnay were machine-harvested 10/11/2019 from various blocks of fruit on the farm. 6.7 tons were immediately de-stemmed, crushed, and pressed. The remaining 4.95 tons were crushed and cold-soaked overnight at 44F. 75% of the volume was fermented in stainless steel using D254 yeast. 25% was fermented in new French barrels and neutral French and American barrels using yeast strains D254, EC1118, and D47. The wine was aged for eight months on lees during which the barrels underwent malolactic fermentation. The barrels were stirred every 12-14 days for four months. The wine was then racked and filtered before being bottled. Selected barrels were pulled side to make the Limited Release Chardonnay blend.

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 cultivation practices.

Tasting Notes:

The nose opens with lemon zest and lime blossom. The midpalate is carried by lemon curd, cumin, and salted lime. The finish has hints of meyer lemon and rich papaya.

Harvest Date: October 11, 2019

Bottled: September 1, 2020

Quantity: 700 cases

Brix at Harvest: 21.7°

pH: 3.62

T.A. 5.6 g/L

R.S. 3 g/L

Alcohol: 12.6%