



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2019 Dry Riesling

Winemakers Notes:

The 2019 Dry Riesling is blend of Riesling lots from the "Challen" and "Lower North" blocks at the North end of our farm, Patrician Verona. The fruit was machine-harvested between 10/21/19-10/30/19. Roughly 70% of the fruit was 48-hour coldsoaked at 45-50 degrees before pressing. The juice was settled and racked, shortly after which it was inoculated with RHST, Steinberger, and Epernay II yeasts. Separate juice lots fermented at 54-58° Fahrenheit four to eight weeks. Fermentations were stopped between 2-6 g/L residual sugar to retain the natural sweetness. The wine was left on the gross lees for 4 months until it was racked. It was filtered then bottled.

Vineyard Notes:

The oldest Riesling vines on the farm date to 1980. They are planted on high lime Cazenovia loam soils. All the Riesling is trained on V.S.P. (vertical shoot positioning), this allows for optimum sun and air exposure.

Tasting Notes:

Bright notes of kiwi and meyer lemon are on the nose, leading to tangerine and lemon zest on the midpalate. This is an archetypal Finger Lakes Dry Riesling, with bright acid and a note of lime carrying a long finish.

Harvest Date: 10/21/19-10/30/19

Bottled: 6/18/2020

Brix at Harvest: 20.2°

pH: 3.10

T.A: 8.0 g/L

R.S: 4 g/L

Alcohol: 12.5%