HOSMER
— ESTATE WINERY —
ESTABLISHED 1985 | FINGER LAKES, NY

2019 Grüner Veltliner

Winemakers Notes:

5.62 tons of Gruner Veltliner were machine-picked on 10/15/19 and immediately destemmed, crushed, and pressed. The juice was clarified and then inoculated with yeast strain GRE. The wine fermented at 56 degrees for 4 months until dry.

Vineyard Notes:

The 2 acre block was planted in 2013 on a sight of silty loam soil profile and a slope ranging from 3-8 degrees. The vines are grafted to root stock 3309 and planted in our north block on a eastern facing slope over looking Cayuga lake.

Tasting Notes:

The nose is of toasted lime zest and soft tropicals (cherimoya, coconut flesh, pawpaw). The midpalette is citrus-driven leading to a finish of coconut, papaya, and lime pith.

Harvest Date: October 15, 2019
Bottled: August 25, 2020
Quantity: 425 Cases
pH: 3.28
T.A: 6.2 g/L
R.S: 6 g/L
Alcohol: 12.2%

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