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

2019 Late Pick Riesling

Winemakers Notes:

During the first two weeks of November, the fruit to be picked for our "Late Pick" Riesling was thinned to leave behind only the sweetest berries and botrytised fruit. On November 15, 2019 2.1 tons of fruit were handpicked, destemmed, and crushed. For two days the fruit coldsoaked at 42 degrees, helping to release sugars in the raisined berries. The juice was cold-settled and racked, after which it was inoculated with K1 yeast. Fermentation lasted 19 days at 56 degrees. At 7.0 brix the ferment was moved outside to chill and stop ferment.

Vineyard Notes:

The oldest Riesling vines on the farm date to the early 1980s. 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:

The nose is lightly honeyed and bursting with tropical notes. A palette of mango and pineapple is balanced by an undercurrent of fresh cut hay. A rich and opulent finish carries this wine through the end palette.

Harvest Date: November 15, 2019

Bottled: May 20, 2020

Quantity: 67 cases

Brix at Harvest: 23.4º

pH: 3.34

T.A. 5.8 g/L

R.S. 79 g/L

Alcohol: 9.2%

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