



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2019 Lemberger

Winemakers Notes:

0.85 tons of Lemberger were machine-harvested 10/20/19. Two bins were inoculated with D254 yeast. Fermentation lasted eleven days, peaking at 77 degrees. Near the end of fermentation the bins were inoculated with ML culture VP41. The wine was pressed off and left to settle for four days before racking into two barrels, one neutral American oak and the other is a large format (400L) third use French oak barrel.

Vineyard Notes:

The Lemberger vines on the Hosmer farm are 15 years old, (2004) grafted to 3309 rootstock. All the Lemberger is trained on V.S.P. (vertical shoot positioning), this allows for optimum sun and air exposure.

Tasting Notes:

The nose opens with notes of violets, red raspberry, and black licorice. The midpalate is soft, and driven by aromas of strawberry coulis. Sweet fruits carry through the midpalate and lead to a richness on the finish.

Harvest Date: October 20, 2019

Bottled: July 1, 2020

Quantity: 60 cases

Brix at Harvest: 21.1°

pH: 3.55

T.A. 5.5 g/L

R.S. 0 g/L

Alcohol: 11.9%