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

2019 Riesling Ice Wine

Winemakers Notes:

Ice Wine demands certain temperatures, roughly 6 hours of 12-18F. Too cold and the grapes are too frozen to press, too warm and none of the water stays frozen inside of the berry, so no concentration occurs. An uncommonly cold night 11/12/19 into morning of 11/13/19 allowed the 2019 harvest crew to make the first Hosmer Winery Ice Wine in nearly two decades. Our crew consisted of: Cameron Hosmer, Tim Hosmer, Joe Marconi, Matt O'Mara, Julia Hoyle, Erick Hurtado, and Robby Gunther.

All of the fruit was harvested before sunrise, after temperatures had held at 18-20F for 12 hours. 1.3 tons were harvested out of our Challen Riesling block at the North end of the farm. The press ran for nine hours at 2 bar. Post clarification, a culture was started with 4 gallons of dilute juice using K1 yeast. This culture was slowly doubled over five days. Fermentation lasted 20 days and then was moved outside to chill at about 200g/L RS.

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:

A rich concentration of tangelo and mandarin rind open the nose. The midpalate is a balancing act of red raspberry and tangerine pith. The finish is both a rich and tight expression of citrus carried by the opulence of a honeyed dessert Riesling.

Harvest Date: November 13, 2019

Bottled: April 21, 2020

Quantity: cases

Brix at Harvest: 32.9º

pH: 3.01

T.A. 9.2 g/L

R.S. 194 g/L

Alcohol: 8.0 %

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