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

Harvest Date: October 14-30, 2019
Bottled:August 2020
Quantity: 925 cases
pH:3.21
T.A. 7.0 g/L
R.S. 21 g/L
Alcohol: 11.9%

2019 Semi-Dry Riesling

Winemakers Notes:

The 2019 Semi-Dry Riesling is blend of Riesling lots from all over our estate farm. The fruit was machine-harvested between 10/14/19-10/30/19. The juice lots were settled and racked, shortly after which they were inoculated with yeast strains Epernay II, QA23, BA11, and 58W3. Separate juice lots fermented at 55-59º Fahrenheit for eight weeks. A small portion of this wine was skin fermented (4%). Fermentations were stopped between 14-36 g/L residual sugar to retain natural sweetness. The wine was left on the gross lees for 6 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.

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Tasting Notes:

Our Semi-Dry Riesling has a savory, yet honeyed nose. Big fruits come through on the palette: pineapple, red raspberries, and griotte cherries. The finish has a lightly herbal note of lemon thyme balanced out by juicy stone fruits (yellow peach and apricot).

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