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

Harvest Date: October 2020

Bottled: May 26, 2021

Quantity: 500 cases

Brix at Harvest: 22.8

pH: 3.72

T.A. 5.9 g/L

R.S. 0 g/L

Alcohol: 13.1%

2020 Cabernet Franc

Winemakers Notes:

10.43 tons of Cabernet Franc were harvested 10/9/20-10/14/20. The fruit hand-harvested 10/9/20 and 10/10/20 were the first and second crops off of the "Middle" and "Lower" Cabernet Franc blocks. The fruit was fermented with Alchemy III (10/9) and D254 (10/10) yeasts. The fruit machine-harvested 10/14/20 was destemmed, crushed, and inoculated with D254 yeast strain. The remaining handpicks from the "Middle" and "Lower" baby blocks were harvested 10/14 and inoculated with Alchemy III. Near the end of fermentation the bins were inoculated with ML culture MBR31.. Once primary fermentation was complete, the bins were pressed off and the wine was allowed to settle. The wine was racked into a mix of neutral French and neutral American oak barrels. Our Cabernet Franc completed malolactic fermentation and was aged in barrel for seven months.

Vineyard Notes:

The Cabernet Franc vines on the Hosmer farm date to 1990, with the youngest vines dating to 2017. The vines are trained on V.S.P. (vertical shoot positioning) and Scott Henry trellis systems, both allow for optimum sun and air exposure.

Tasting Notes:

Black raspberries and sweet mint carry the nose of our Cabernet Franc. The midpalate is dense and pomegranate-driven. The tannins on the finish of this wine reflect a hot, dry vintage, with perfect ripeness levels!

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