HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY

2020 Chardonnay

Winemakers Notes:

All of the Chardonnay was harvested 10/1/2020. The first pick was from the"House Block" (4.08 tons), this fruit was processed and then coldsoaked at 55F for 24hours. The second pick was from the "Lower Block" (5.19 tons) and immediately processed and pressed to 2 bar. A blend of both juice lots was fermented in stainless steel with yeast strain D254 at 57F for five weeks. Five second-use French oak barrels were filled with juice from the "House Block" pick and fermented with D254 (1 bbl) and QA23 (4 bbls). They fermented until dry, 13 days. All barrels went through partial ML, which was stopped with an addition of KMS and later filtered. The 2020 Chardonnay blend is 89% stainless steel fermented, 11% barrel fermented.

Vineyard Notes:

The first Chardonnay vines were planted on the farm in 1975, making them some of the oldest vines on the farm. They are trained to V.S.P. (vertical shoot positioning) and high cordon allowing for a mix of cultivation practices.

Tasting Notes:

The nose is tropical-driven: pineapple and guava. This leads to a floral and rich midpalate carried by notes of lilac. The finish rich, balanced by delicate rose petal and jasmine.

Harvest Date: October 1, 2020

Bottled: August 2021

Quantity: 425 cases

Brix at Harvest: 21.3º

pH: 3.51

T.A. 6.1 g/L

R.S. 3 g/L

Alcohol: 12.8%

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