



2020 Cabernet Franc Dry Rosé

Winemakers Notes:

7.16 tons of Cabernet Franc were mechanically harvested 10/5/20 from our "Lower Old" block of Cabernet Franc. The morning was sunny and 50F at pick. The fruit was sent through the destemmer-crusher, had a 24-hour coldsoak at 52F, and then was pressed off 10/6/2020. The juice was clarified and inoculated with yeast strain Rhone 4600. The wine fermented at 60 degrees for three weeks until dry. The 2020 Dry Rose of Cabernet Franc is 100% Cabernet Franc.

Vineyard Notes:

The oldest Cabernet Franc vines on the Hosmer farm were planted in 1990. The youngest plantings are from 2017. The vines are trained on V.S.P. (vertical shoot positioning).

Tasting Notes:

The 2020 Hosmer Dry Rose of Cabernet Franc has a darker color due to a 24-hour coldsoak. The nose is of strawberry, thyme, and sweet cream. The midpalate is rich, carried by strawberry jam. The finish is carried by a lovely balance of fruit-acid-tannin.

Harvest Date: October 5, 2020

Quantity: 490 cases

Bottle Date: March 15, 2021

Brix at Harvest: 21.3°

pH: 3.27

T.A. 6.9 g/L

R.S. 5 g/L

Alcohol: 12.8%