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

2020 Grüner Veltliner

Winemakers Notes:

9.59 tons of Gruner Veltliner were machine-harvested on 10/1/20 and immediately destemmed and crushed. 5.59 tons were immediately sent to be pressed to 2 bar, 4 tons were coldsoaked for 24 hours until being pressed off. A large tank with both juice lots blended was fermented with yeast strain 58W3 for five weeks at 55F. A smaller portion was racked to five barrels (French and American oak) and fermented with yeast srain GRE for 15 days until dry. All barrels went through partial ML, which was stopped with an addition of KMS and later filtered.

Vineyard Notes:

Our 2-acre block was planted in 2013 on a sight of silty loam soil profile and a slope ranging from 3-8 degrees. The vines are grafted to root stock 3309 and planted in our north block on a eastern facing slope over looking Cayuga lake.

Tasting Notes:

Harvest Date: October 1, 2020
Bottled: 2021
Quantity: Cases
Brix at Harvest: 21.5º
pH:
T.A: g/L
R.S: g/L
Alcohol: 12.9%

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