



# HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



## 2020 Lemberger

### Winemakers Notes:

2.65 tons of Lemberger were machine-harvested 10/14/20. Three bins were inoculated with BRG yeast. Fermentation lasted ten days, peaking at 78 degrees. Near the end of fermentation the bins were inoculated with ML culture PN4. The wine was pressed off and left to settle for five days before racking into neutral French barrels. All barrels completed malolactic fermentation by early December.

### Vineyard Notes:

The Lemberger vines on the Hosmer farm are over 15 years old, (2004) grafted to 3309 rootstock. All the Lemberger is trained on V.S.P. (vertical shoot positioning), this allows for optimum sun and air exposure.

### Tasting Notes:

Sour cherries and red raspberries are on the nose of this varietal wine. The midpalate is structured and balanced by delicate floral notes. A long finish carries a balance of ripe tannins and sweet lilac.

Harvest Date: October 14, 2020

Bottled: May 25, 2021

Quantity: 130 cases

Brix at Harvest: 21.8°

pH: 3.62

T.A. 6.6 g/L

R.S. 0 g/L

Alcohol: 12.5%