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

2020 Pinot Gris

Winemakers Notes:

A total of 2.8 tons of Pinot Gris were machine-harvested 9/24/20 out of the "North Block". The fruit was immediately destemmed, crushed, and pressed to 2 bar. After clarification, the juice was fermented in a stainless steel tank with yeast strain D47. It fermented for seven weeks at 56F until dry.

Vineyard Notes:

The oldest Pinot Gris vines on the farm are over 20 years old, planted in 1998. They are planted on high lime Cazenovia loam soils. All the Pinot Gris is trained on V.S.P. (vertical shoot positioning), which allows for optimum sun and air exposure to fully develop true varietal character.

Tasting Notes:

Harvest Date: September 24, 2020

Bottled: 2021

Quantity: cases

Brix at Harvest: 21.2º

pH:

T.A. g/L

R.S. g/L

Alcohol: 12.5%

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