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

2020 Sauvignon Blanc

Winemakers Notes:

11.46 tons of Sauvignon Blanc were machine-harvested on September 24, 2020. The morning was sunny and 54F at pick. Clones 530 and 376 were kept separate and immediately sent through the destemmer-crusher. Approx. 5.5 tons of clone 530 were sent directly to the press after destemming-crushing, pressed to 2 bar. The clone 376 fruit cold-soaked for 24-hours at 54F, and then pressed off to 2 bar. The juice lots were kept separate, clarified, and racked to two stainless steel tanks and three older French barrels for fermentation. The clone 530 tank was inoculated with QA23. The clone 376 lot was inoculated in SS tank with Rhone4600 and barrels with QA23. Both stainless steel tanks fermented at 60 degrees for 16 days until dry, the barrels fermented in one week. Post-fermentation, both tanks and one of the barrels were blended for our 2020 Sauvignon Blanc. The wine was sur lee aged for 3 months and then filtered off the lees. Two barrels were kept separate for a Reserve SB bottling.

Vineyard Notes:

The 3 acre block was planted in 2013 on a sight of silt loam soil profile and a slope ranging from 3-8 degrees. We have three clones planted on our estate- 376, 530, and musque. The vines are grafted to rootstock 3309 and planted in our "Middle Block" on an eastern facing slope overlooking Cayuga Lake.

Tasting Notes:

A nose of lime blossom and cherry blossom leads to a palette of papaya and floral notes. The finish is carried by salted lime and kiwi, well-balanced by light phenolics.

Harvest Date: September 24, 2020

Bottled: February 4, 2021

Quantity: 750 cases

Brix at Harvest: 21.2º

pH: 3.30

T.A: 6.8 g/L

R.S: 4 g/L

Alcohol: 12.5%

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