



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2019 (NV) Raspberry Rhapsody

Winemakers Notes:

The Raspberry Rhapsody is made using 1.5 pounds of fresh raspberries for every gallon of wine. The raspberry puree is macerated in equal volume of Cayuga White for 24 hours. The cuvee is then rough filtered and blended to the appropriate ratio of raspberries to wine. The wine is then sweetened, filtered and bottled.

Tasting Notes:

This wonderfully aromatic treat is made from our semi-sweet Cayuga White infused with locally grown, sun-ripened red raspberries. Intensely flavorful with lively acid, it is delicious by itself and tastes just as it should—reminiscent of a mouth-watering raspberry. It is a joy to drink!

Harvest Date: September 2019

R.S: 52 g/L

Bottled: June 11, 2020

Quantity: 415 cases

pH: 3.15

T.A. 8.5 g/L

Alcohol: 10.5%