



HOSMER
— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2021 Cabernet Franc Dry Rosé

Winemaker's Notes:

18.529 tons of Cabernet Franc were mechanically harvested 10/24/21 from our "Lower" and "Shop" blocks of Cabernet Franc. The morning was sunny and 42F at pick. The fruit was immediately sent through the destemmer-crusher and sent to 1-ton bins to coldsoak. Roughly 6 tons had a 24-hour coldsoak at 44F, pressed off 10/25/21. The remaining 12+ tons were coldsoaked for 72 hours, pressed off 10/27/21. The juice was clarified and inoculated with yeast strains Rhône 4600 and M83. The wine fermented at 58 degrees for five weeks until dry. The 2021 Dry Rose of Cabernet Franc is 100% Cabernet Franc.

Vineyard Notes:

The oldest Cabernet Franc vines on the Hosmer farm were planted in 1990. The youngest plantings are from 2017. The vines are trained on V.S.P. (vertical shoot positioning).

Tasting Notes:

Quince and rose water on the nose shift to strawberries and red raspberries on the palate. The finish is juicy and driven by notes of mulberry.

Harvest Date: October 24, 2021

Quantity: 1250 cases

Bottle Date: March 2022

Brix at Harvest: 20.3°

pH: 3.40

TA: 6.5 g/L

RS: 4 g/L

Alcohol: 11.9%