



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2021 Sauvignon Blanc

Winemaker's Notes:

20.73 tons of Sauvignon Blanc were machine-harvested on October 2, 2021. The morning was sunny and 51F at pick. Clones 530, 376, and Musqué were kept separate and immediately sent through the destemmer-crusher. All 9.23 tons of clone 530 were sent directly to the press after destemming-crushing, pressed to 2 bar. The clone 376 fruit cold-soaked for 48-hours at 52F, and then pressed off to 2 bar. The juice lots were kept separate, clarified, and racked to four stainless steel tanks and four barrels for fermentation. The clone 530 tanks were inoculated with QA23 & M83. The clone 376 lots were inoculated in SS tank with Rhone4600 and BA11, barrels with GRE. Stainless steel tanks fermented at 60 degrees for 20-22 days until dry, the barrels fermented in 11 days. The Musqué ferment was a skin ferment, inoculated with QA23 and pressed off at 9 brix. It continued to ferment in a SS tank until dry. Post-fermentation, all tanks and two of the barrels were blended for our 2021 Sauvignon Blanc. The wine was sur lie aged for 3 months and then filtered off of the lees. Two barrels and 125 gallons of the Rhône4600 lot 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:

The nose is of rich meyer lemon and coconut cream, leading to lime blossom and cherimoya on the palate. The finish is rich, carried by soft tropicals and notes of jasmine.

Harvest Date: October 2, 2021

Bottled: February 2022

Quantity: 1400 cases

Brix at Harvest: 21.0°

pH: 3.36

TA: 6.2 g/L

RS: 3 g/L

Alcohol: 11.9%