



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY

NV Naomi Riesling

Winemakers Notes:

5 tons of Riesling fruit from all over our farm were machine-harvested 10/19/18. This last table Riesling pick of the vintage we refer to as the "clean up" pick. The fruit was immediately de-stemmed, crushed, and pressed. The juice was settled and racked before inoculating with BA11 yeast. Fermentation lasted four weeks at 53 degrees. The fermentation was stopped at 20 g/L residual sugar to retain natural sweetness. The wine was left on gross lees for 3 months until it was racked, filtered, and bottled. The wine was force-carbonated to 3.5 atmospheres and bottled at Lakewood Vineyards.

Vineyard Notes:

The oldest Riesling vines on the farm are over 30 years old. They are planted on high lime Cazenovia loam soils. All the Riesling is trained on V.S.P. (vertical shoot positioning), this allows for optimum sun and air exposure.

Tasting Notes:

The nose brings forward rich mandarin and raspberry, well-balanced by carbonation on the palate. The finish is of refreshing lemon zest and cherry blossom.



Harvest Date: October 19, 2018

Bottled: August 13, 2019

Quantity: 380 cases

Brix at Harvest: 20.6

pH: 3.09

T.A. 8.0 g/L

R.S. 20 g/L

Alcohol: 11.5%