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

2019 Patrician Verona Riesling

Winemakers Notes:

5.61 tons of Riesling from our Shop Block were machine-harvested 10/14/19. The fruit was immediately de-stemmed and crushed. The fruit soaked at 52F overnight and was pressed to 2 Bar 10/15/19. The juice was settled and racked before inoculating with Epernay II yeast. Fermentation lasted three weeks at 60 degrees. The fermentation was stopped at 38 g/L residual sugar to retain natural sweetness. The wine was left on gross lees for 6 months until it was racked, filtered, and bottled.

Vineyard Notes:

The oldest Riesling vines on the farm date to 1980, they are in the "Shop Block". They are planted on high lime Cazenovia loam soils. All of our Riesling is trained on V.S.P. (vertical shoot positioning).

Tasting Notes:

Our 2019 Patrician Verona Riesling has a smokey nose balanced out by lime blossom. The palette is of sweet, yellow peaches and cherry blossoms. The finish is juicy, bursting with apricot and nectarine.

Harvest Date: October 14, 2019
Bottled: June 4, 2020
Quantity: 80 cases
Brix at Harvest: 19.3
pH: 3.05
T.A. 8.3 g/L
R.S. 38 g/L
Alcohol: 10.0%

7020 Route 89 - Ovid, NY, 14521 - 607-869-3393 - www.hosmerwinery.com