



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2021 Chardonnay

Winemakers Notes:

The 2021 Chardonnay is a blend of Chardonnay from all three blocks on our farm-Falls, Lower, and House. The first pick was from the "House Block" on 10/1/2021. The second pick was from the "Lower Block" one week later, 10/8/2021. The final pick for this blend was 10/13/21 from the Falls block. Yeast strains W15, D254, and D47 fermented stainless steel and oak vessels for 4-16 weeks. All barrels went through partial ML, which was stopped with an addition of KMS and later filtered. The 2021 Chardonnay blend is 95% stainless steel fermented, 5% barrel fermented.

Vineyard Notes:

The first Chardonnay vines were planted on the farm in 1975, making them some of the oldest vines on the farm. They are trained to V.S.P. (vertical shoot positioning) and high cordon allowing for a mix of cultivation practices.

Harvest Date: October 1-13, 2021

Bottled: August 2022

Quantity: 1000 cases

Brix at Harvest: 20.8°

pH: 3.66

T.A.

R.S. 3 g/L

Alcohol: 12.5%

Tasting Notes:

The nose is of white peach and rose petals, leading to rich lemon curd and custard apple on the midpalate. The finish long and opulent, carried by bright notes of kumquat.