



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2021 Dry Riesling

Winemakers Notes:

The 2021 Dry Riesling is blend of Riesling lots from the "Shop" and "Lower North" blocks. The fruit was machine-harvested between 10/1/21-10/18/21. The juice lots were settled and racked, shortly after which they were inoculated with yeast strains BioDiva (non-Sacc), Fermivin 102, and Steinberger. Separate juice lots fermented at 56-61° Fahrenheit for an average of seven weeks. Fermentations were stopped between 3-8 g/L residual sugar to retain natural sweetness. The wine was left on the gross lees for 5 months until it was racked. It was filtered then bottled.

Vineyard Notes:

The oldest Riesling vines on the farm date to 1980. 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.

Harvest Date: October 1-18, 2021

Bottled: June 2022

Quantity: 500 cases

pH: 3.09

T.A. 7.2 g/L

R.S. 6 g/L

Alcohol: 10.9 %

Tasting Notes:

Rose petal and lime blossom carry the nose, leading to a taught midpalate of lime pith. The finish is long and lightly tropical, carried by mandarin. Pair with Garlic Roasted Pork Chops, Lemon Shrimp Pasta, Fresh Oysters, & Buttered Scallops.