



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2022 Chardonnay

Winemaker's Notes:

6.75 tons of Chardonnay were machine-harvested on October 5, 2022, from the House and Falls Blocks. The two blocks were kept separate and immediately sent through the destemmer-crusher. Both lots were sent directly to the press after destemming-crushing, pressed to 2 bar. The juice lots were kept separate, clarified, and racked to one stainless steel tank and five French oak barrels for fermentation. The Falls Block tank was inoculated with D254. The House Block barrels were inoculated with Elixir and QA23. The stainless steel tank fermented at 58 degrees for 60 days until dry. The barrels fermented in 29 days, and then went through malolactic fermentation. Post-fermentation, the barrels were lees-stirred monthly. The wine was sur lie aged for 5 months and then filtered off of the lees, after which lots were blended for our 2022 Chardonnay. Three barrels were blended for the 2022 Limited Release Chardonnay, the remaining Chardonnay was blended for this product.

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.

Tasting Notes:

Lemon curd and a delicate smokiness lead to candied lemon on the midpalate. The finish is carried by rose petal and candied lemon rind.

October 5, 2022

Bottled: August 17, 2023

Quantity: 375 cases

Brix at Harvest: 20.7°

pH: 3.54

TA: 6.5 g/L

RS: 3 g/L

Alcohol: 12.0%