



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2022 Dry Riesling

Winemakers Notes:

The 2022 Dry Riesling is blend of Riesling lots from the "Challen", "Upper North (clone 90)", and "Lower Shop" blocks at the North end of our farm, Patrician Verona. The fruit was machine-harvested between 9/30/22-10/18/22. Roughly 65% of the fruit was 24-hour coldsoaked at 44 degrees before pressing. The juice was settled and racked, shortly after which it was inoculated with GRE, 58W3, Fermivin, Steinberger, and Epernay II yeasts. Separate juice lots fermented at 54-58° Fahrenheit four to eight weeks. Fermentations were stopped between 0-6 g/L residual sugar to retain the natural sweetness. The wine was left on the gross lees for 4 months until it was racked. 3 French oak barrels are a component of the 2022 blend, making up just 1% of the overall blend.

Vineyard Notes:

The oldest Riesling vines on the farm date to 1980. They are planted on high lime Cazenovia loam soils. Our Riesling blocks are trained on V.S.P. (vertical shoot positioning) and Scott Henry trellis systems. This is block dependent, we chose the training system that best matches each block's vigor.

Tasting Notes:

Jasmine and lime blossom on the nose lead to rich lemon pith and cherry blossom on the palate. Floral and juicy, the finish is long, carried by bright acidity.

Harvest Date: 9/30/22-10/18/22

Bottled: February 2022

Quantity: 1000 cases

Brix at Harvest: 20.7°

pH: 3.15

T.A: 7.6 g/L

R.S: 4 g/L

Alcohol: 12.4%