



HOSMER
— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY

2022 Dry Rosé of Cabernet Franc



Winemaker's Notes:

6.205 tons of Cabernet Franc were mechanically harvested 10/6/22 from our "Lower" block of Cabernet Franc. The morning was sunny and 53F at pick. The fruit was immediately sent through the destemmer-crusher and sent to 1-ton bins to coldsoak for 24 hours. The juice was clarified and inoculated with Rhône 4600 yeast. The wine fermented at 57 degrees for five weeks until dry. The 2022 Dry Rose of Cabernet Franc is 100% Cabernet Franc.

Vineyard Notes:

The oldest Cabernet Franc vines on the Hosmer farm were planted in 1990. The youngest plantings are from 2019. The vines are trained on V.S.P. (vertical shoot positioning). Our 2022 Dry Rosé picks came from the oldest plantings on the farm.

Tasting Notes:

The nose opens with bright currant and grapefruit. The mid-palate is of red raspberries, leading to a rich finish of alpine strawberries.

Harvest Date: October 6, 2022

Quantity: 400 cases

Bottle Date: April 2023

Brix at Harvest: 20.2°

pH: 3.45

TA: 6.9 g/L

RS: 4 g/L

Alcohol: 11.8%