



HOSMER
— ESTATE WINERY —

1985 | FINGER LAKES, NY



2022 Semi-Dry Riesling

Winemakers Notes:

The 2022 Semi-Dry Riesling is blend of Riesling lots from the "Challen", "Upper North (clone 90 and clone 239)", the Lower North Block, and "Upper Shop" blocks at the North end of our farm, Patrician Verona. The fruit was machine-harvested between 9/30/22-10/11/22. 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 Ba11, RHST, Fermivin, and Steinberger yeasts. Separate juice lots fermented at 54-58° Fahrenheit four to eight weeks. Fermentations were stopped between 12-24 g/L residual sugar to retain natural sweetness. The wine was left on the gross lees for 4 months until it was racked.

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 choose the training system that best matches each block's vigor.

Tasting Notes:

Bright kiwi is balanced with a delicate smokiness on the nose. The midpalate is of juicy lemon peel and mandarin orange. The finish is carried by bright acidity and rich citrus fruits.

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

Bottled: May 2023

Quantity: 825 cases

Brix at Harvest: 19.9°

pH: 2.96

T.A: 8.9 g/L

R.S: 18 g/L

Alcohol: 11.3%