



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2021 Pinot Noir

Winemaker's Notes:

5.64 tons of clone 667 and 2.06 tons of clone 115 were machine-harvested October 6, 2021. The fruit was immediately destemmed, crushed and inoculated. Three bins of Clone 667 fruit was inoculated with yeast strain RC212 and three bins were inoculated with strain 3001; clone 115 fruit was inoculated with yeast strain DV10. Fermentation lasted one week, peaking at 87 degrees Fahrenheit. Near the end of primary fermentation the bins were inoculated with ML culture PN4. The bins were then pressed off and left to settle before being racked to neutral French and American oak barrels.

Vineyard Notes:

The Pinot Noir grown on the Hosmer farm is some of the oldest Pinot Noir on Cayuga Lake, dating to the mid 1980s. The clones we have planted are 115, 667, and 459; all grafted to 3309 rootstock. All the Pinot Noir is trained on V.S.P. (vertical shoot positioning), which allows for optimum sun and air exposure.

Tasting Notes:

The nose opens with rose petal and red raspberry, leading to violets and mulberries on the midpalate. The finish is carried by soft tannins and the flavor of fresh sweet cherries.

Harvest Date: October 6, 2021

Bottled: June 30, 2022

Quantity: 400 cases

Brix at Harvest: 20.5°

pH: 3.74

TA: 5.7g/L

RS: 0g/L

Alcohol: 11.8%