



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2021 Grüner Veltliner

Winemaker's Notes:

9.9 tons of Gruner Veltliner were machine-harvested on 10/20/21 and immediately destemmed and crushed. Approximately 5 tons were immediately sent to be pressed to 2 bar; 4.9 tons were cold-soaked for 24 hours until being pressed off. A large tank with both juice lots blended was fermented with yeast strain 58W3 for five weeks at 52F. The 2021 Grüner Veltliner is 100% stainless steel fermented.

Vineyard Notes:

Our 2-acre block was planted in 2013 on a site of silty loam soil profile and a slope ranging from 3-8 degrees. The vines are grafted to root stock 3309 and planted in our North Block on a eastern facing slope overlooking Cayuga lake.

Tasting Notes:

Rich kiwi and lime pith are on the nose, leading to vanilla bean and lime curd on the palate. The finish is plush, carried by delicate tropical notes.

Harvest Date: October 20, 2021

Bottled: August 10, 2022

Quantity: 500 cases

Brix at Harvest: 20.3°

pH: 3.54

TA: -

RS: 5 g/L

Alcohol: 12.3%