



# HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY

## 2021 Limited Release Chardonnay



### Winemakers Notes:

The 2021 Limited Release Chardonnay is 20% stainless steel chardonnay from the "House" block (fermented with W15 yeast) and the other 80% is a mix of new or lightly used French oak barrel ferments, with the fruit originating from both the "House" and "Lower" blocks (fermented with D47 and D254 yeasts). The barrel components all went through partial malolactic fermentation and remained on full lees until late July 2022. By early August the wine was filtered and ready to bottle.

### Vineyard Notes:

The first Chardonnay vines were planted on the farm in 1975, making them some of the oldest vines on the farm. They are trained to V.S.P. (vertical shoot positioning) and high cordon.

### Tasting Notes:

The 2021 Limited Release Chardonnay has a nose of lily, light oak, and slightly sweet butterscotch. The midpalate carries notes of jasmine and sweet rose. The palate is carried by a balance of florals and gentle oak.

Harvest Date: October 1-11, 2021

Bottled: August 2, 2022

Quantity: 103 cases

Brix at Harvest: 21.0

pH: 3.65

T.A. n/a

R.S. 2 g/L

Alcohol: 12.4%