



HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



2021 Lemberger

Winemaker's Notes:

5.96 tons of Lemberger were machine-harvested 11/1/21. Three bins were inoculated with yeast strain BRG and three with strain D254. Fermentation lasted 15 days, peaking at 74 degrees. Near the end of fermentation the bins were inoculated with ML culture MBR31. The wine was pressed off and left to settle before racking into neutral French barrels. The wine completed malolactic fermentation by early December.

Vineyard Notes:

The Lemberger vines on the Hosmer farm were planted in 2004, grafted to 3309 rootstock. All the Lemberger is trained on V.S.P. (vertical shoot positioning); this allows for optimum sun and air exposure.

Tasting Notes:

The nose is lightly floral (lilies) and carries tropical fruits (litchie and rainier cherries). The midpalate is of alpine strawberries and red raspberry, leading to soft tannins and tobacco leaf on the finish.

Harvest Date: November 1, 2021

Bottled: June 23, 2022

Quantity: 295 cases

Brix at Harvest: 21.0°

pH: 3.64

TA: 5.9 g/L

RS: 0 g/L

Alcohol: 11.5%