

# Hosmer Winery

## DRY RIESLING



<b>ORIGIN</b>	Finger Lakes
<b>VINTAGE</b>	2022
<b>COLOR</b>	White
<b>WINE TYPE</b>	Still wine



### TASTING NOTE

Vines planted in 2002, 100% estate fruit.

Rose petal and lime blossom carry the nose, leading to a taught midpalate of lime pith. The finish is long and lightly tropical, carried by mandarin.

### PRODUCER

Hosmer Winery, a fourth generation family farm, is located on Cayuga Lake in the Finger Lakes. With grapevine plantings dating back to the 1970s, and early experiments with plantings of classic Vinifera. Owners Cameron and Maren Hosmer established their estate winery in 1985 on the principle that great wine starts in the vineyard. The next generation in the Hosmer family, Timothy Hosmer, has recently taken over vineyard management. Since late 2016, Julia Hoyle has stepped into the role of winemaker at Hosmer Winery.

### VINEYARD INFORMATION

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

### VINIFICATION

The 2022 Dry Riesling is blend of Riesling lots from the "Challen", "Upper North (clone 90)", and "Lower Shop" blocks at the North end of our farm, Patrician Verona. The fruit was machine-harvested between 9/30/22-10/18/22. 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 GRE, 58W3, Fermivin, Steinberger, and Epernay II yeasts. Separate juice lots fermented at 54-58° Fahrenheit four to eight weeks. Fermentations were stopped between 0-6 g/L residual sugar to retain the natural sweetness. The wine was left on the gross lees for 4 months until it was racked. 3 French oak barrels are a component of the 2022 blend, making up just 1% of the overall blend.

### ALCOHOL

12.4%

### TOTAL ACIDITY

7.6 g/l (Tartaric)

### RESIDUAL SUGAR

4 g/l

### PH

3.11

### BLEND

100% Riesling

### BOTTLE

SIZE 75cl

### CASE

BOTTLES 12