

Hosmer Winery

CABERNET FRANC



ORIGIN	Finger Lakes
VINTAGE	2022
COLOR	Red
WINE TYPE	Still wine

TASTING NOTE

12.26 tons of Cabernet Franc were harvested 10/24/21-11/1/21. The fruit was fermented with D254 and Alchemy III yeasts. Once primary fermentation was complete, the bins were pressed off and the wine was allowed to settle. The wine was raked into a mix of neutral French and neutral American oak barrels.

The Cabernet Franc vines on the Hosmer farm date to 1990, with the youngest vines dating to 2017. The vines are trained on V.S.P. (vertical shoot positioning) and Scott Henry trellis systems.

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 first Cabernet Franc vines were planted in 1990, some of the oldest in the Finger Lakes region. The vines are trained on V.S.P. (vertical shoot positioning) and Scott Henry trellis systems, both allow for optimum sun and air exposure.

VINIFICATION

5.8 tons of Cabernet Franc were harvested October 5-6, 2022. The fruit was destemmed and crushed, and then inoculated with yeast strains D254, BM4X4, and Alchemy III. Each lot fermented for between 10-13 days, with a peak ferment temperature of 73.6 degrees Fahrenheit. Near the end of ferment the lots were inoculated with malolactic strains MBR31 and VP41. Once primary fermentation was complete, the bins were pressed off and the wine was allowed to settle. The wine was raked into a mix of neutral French and neutral American oak barrels. Our Cabernet Franc completed malolactic fermentation and was aged in barrel for eight months. Three barrels were selected and blended for our Limited Release Cabernet Franc, everything else was blended to this product.

ALCOHOL

12.4%

TOTAL ACIDITY

6.6 g/l (Tartaric)

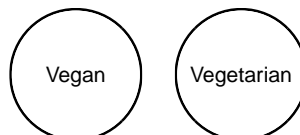
PH

3.59

BLEND

100% Cabernet Franc

HIGHLIGHTS



CERTIFICATIONS



Hosmer Winery

CABERNET FRANC



Vegan

Vegetarian

BOTTLE

SIZE 75cl

New York Wine & Grape Foundation
www.newyorkwines.org

