

Hosmer Winery

DRY RIESLING



ORIGIN	Finger Lakes
VINTAGE	2023
COLOR	White
WINE TYPE	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 and Brooke Hosmer, have recently stepped into vineyard and office management roles. 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

12.9 %

TOTAL ACIDITY

7.6 g/L

RESIDUAL SUGAR

4 g/L

PH

3.2

BLEND

100% Riesling

CERTIFICATIONS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12

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 racked 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

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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

10.43 tons of Cabernet Franc were harvested 10/9/20-10/14/20. The fruit hand-harvested 10/9/20 and 10/10/20 were the first and second crops off of the "Middle" and "Lower" Cabernet Franc blocks. Post primary fermentation, the pressed wine was aged in neutral French and American oak barrels where it completed malolactic fermentation.



ALCOHOL

12.4 %

TOTAL ACIDITY

6.6 g/L

RESIDUAL SUGAR

g/L

PH

3.67

BLEND

100% Cabernet Franc

CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl