



# HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



## 2019 Dry Riesling

### Winemakers Notes:

The 2019 Dry Riesling is blend of Riesling lots from the "Challen" and "Lower North" blocks at the North end of our farm, Patrician Verona. The fruit was machine-harvested between 10/21/19-10/30/19. Roughly 70% of the fruit was 48-hour coldsoaked at 45-50 degrees before pressing. The juice was settled and racked, shortly after which it was inoculated with RHST, Steinberger, and Epernay II yeasts. Separate juice lots fermented at 54-58° Fahrenheit four to eight weeks. Fermentations were stopped between 2-6 g/L residual sugar to retain the natural sweetness. The wine was left on the gross lees for 4 months until it was racked. It was filtered then bottled.

### Vineyard Notes:

The oldest Riesling vines on the farm date to 1980. They are planted on high lime Cazenovia loam soils. All the Riesling is trained on V.S.P. (vertical shoot positioning), this allows for optimum sun and air exposure.

### Tasting Notes:

Bright notes of kiwi and meyer lemon are on the nose, leading to tangerine and lemon zest on the midpalate. This is an archetypal Finger Lakes Dry Riesling, with bright acid and a note of lime carrying a long finish.

Harvest Date: 10/21/19-10/30/19

Bottled: 6/18/2020

Brix at Harvest: 20.2°

pH: 3.10

T.A: 8.0 g/L

R.S: 4 g/L

Alcohol: 12.5%

# FOX RUN

VINEYARDS

## 2018 Semi Dry Riesling

Seneca Lake | Finger Lakes



### Winemaker's Tasting Notes

Loads of tree fruit aromas, along with guava and lime zest, are found in this fragrant wine. The palate is perfectly balanced, with a soft yet vibrant finish. The moderate sweetness makes this Riesling incredibly versatile. Lovers of rich, complex wines will find this wine highly cellar-worthy.

### Harvest

#### Growing Conditions:

2018 was one of the most oddball years in recent memory for grape growers. We saw record amounts of rain throughout the growing season, and when it wasn't raining, conditions were cloudy, hot and humid. Our vineyard manager and his staff were kept busy. The big surprise at the conclusion of the summer was the high quality of the grapes: there was an uncommon amount of flavor intensity, and the wines showed excellent ripeness and style.

#### Soil Conditions:

Fox Run Vineyard blocks 1, 3, 4, 8, and 11 - a mix of alternating layers of clays and sand, clays and silts with glacial till, and well-drained soil with sandy loam over lakeshore stones.

**Harvest Date: September 24-27, 2018**

### The Winemaking

#### Vinification:

Grapes were picked in the early morning to ensure that they arrived at the winery at a low temperature. The fruit was gently crushed and pressed. Fermentation was conducted at moderate temperatures using three different yeast strains. The wines were chilled just before reaching dryness to leave a small amount of residual sugar in the wine.

**Varietal Composition: 100% Estate-grown Riesling**

### The Wine

Residual Sugar: 2.4%

pH: 3.1

Acidity: 7.2 g/L

Alcohol: 11.4%

Bottling Date: July 16, 2019

Production: 1,250 cases

Released: June 8, 2020



Produced with self-generated solar energy

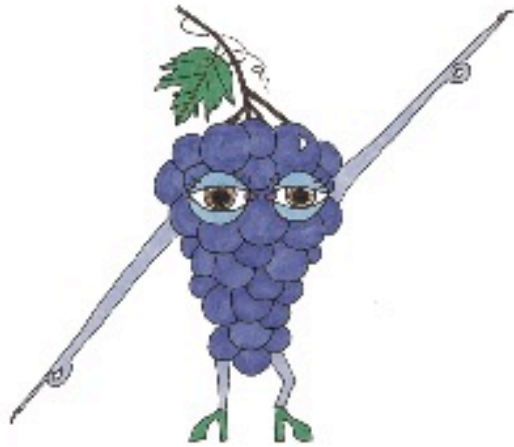


Certified Lake Friendly Farm

**To learn more about our vineyard and winemaking practices, we invite you to visit us for a tour and tasting.**

Scott & Ruth Osborn, Proprietors  
Peter Bell, Winemaker

Lindsey VanKeuren, Asst. Winemaker  
John Kaiser, Vineyard Manager



Osmote

# DeChaunac

- Variety: DeChaunac
- Vintage: 2019
- AVA: Finger Lakes
- Alcohol: 10.5%
- pH: 3.74
- TA: 6.6 g/L

## The Finger Lakes:

An absolutely unique cold continental wine region made possible by the glacial lakes that define it. These lakes, as long as 40 miles and as deep at 600ft, never freeze which keeps the land around them warm in the winter and cool in the summer. Since the region was carved out by a glacier in the last ice age there is a tremendous variety of soil types across the region.

## Vineyard Info:

Patrician Verona Vineyard located on the western shore of Cayuga Lake has been a grape farm for three generations. The land is gently sloping towards the lake sitting at 570ft above sea level on Cazenovia silt loam soils. These vines were planted in 1973, own rooted without grafting.

## Wine Making Info:

Fruit harvested on September 29, then destemmed and left to cold soak. After three days of cold soak, grapes were pressed and the juice was added onto pre-pressed whole clusters of Chardonnay. Fermentation was un-inoculated and occurred naturally on the Chardonnay must. Must was pressed before dryness, using a basket press. The wine was left to age in tank and underwent a natural malolactic fermentation. Racked several times before bottling, the wine is unfiltered. 253 cases produced.

## Wine Description:

Crimson red hue and limpid. Aromas are full of violets, dark bramble fruits, plums, and a woody undertone. The palate of the wine is electric and refreshing and follows with dark, blue-fruited flavors. Tannins are light and not at all aggressive, leaving just a gentle dryness at the finish.

## Label Design:

@Leahwellbaum

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ANTHONY ROAD  
WINE COMPANY

### LEMBERGER

Fresh and textural with a long persistence flavor. Hints of dark berry and spice in the nose and on the palate..



DRY SEMI-DRY SEMI-SWEET SWEET



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WINE COMPANY

## LEMBERGER

### 2018

The 2018 vintage was one of the most challenging vintages of the past decade. A lot of moisture, in the form of rain and high humidity during the fall, led to earlier picking than usual and lower yields than expected.

### Harvest dates

October 15, 2018

### Vineyard:

Martini Family Vineyard L1 Block  
Nutt Road Vineyard L1 Block

**Winemaking Notes:** The Lemberger was fermented in stainless steel tank and fermentation bins. The stainless steel tanks received pump overs daily and the bin fermented fruit was punched down multiple times a day. Fermentation and soaking lasted about 3 weeks. The fruit fermented in stainless steel yielded fruit forward and fresh impressions, while bin fermented fruit was denser and more textural. We blended from the different expressions to create our first vintage of Lemberger. Aged in older oak barrels for approximately 16 months.

**Bottling date:** April 10, 2020

**Tasting Notes:** Aromas and flavors of violets, perfumed spices, blackberry and dark cherry. Fresh and textural with a long persistence of flavor and enjoyment.



### Tech Data

BRIX AT HARVEST	20 Brix
RESIDUAL SUGAR	2 g/L
PH	3.56
TOTAL ACID	6.23 g/L
ALCOHOL	13 %
CASES PRODUCED	134

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## 2016 Red Newt Cellars Pinot Noir - Glacier Ridge Vineyards

[20xx Red Newt Cellars Variety - Vineyard - designation](#)

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[mm/dd/yyyy](#) (taster)

[mm/dd/yyyy](#) (taster)

[mm/dd/yyyy](#) (taster)

### Basic Wine Information [top](#)

**Vintage:** 2016

**Variety:** Pinot Noir

**Vineyard:** Glacier Ridge Vineyards

**Special designation:** Single Vineyard

#### Wine chemistry at bottling:

**TA:** 5.9 g/L    **pH:** 3.75    **RS:** 1 g/L    **ALC:** 13.5%

#### total cases produced:

47 standard cases (12 x 750ml bottles)

0 magnum cases (6 x 1500ml bottles)

**bottling date(s):** August 10th, 2017

**bottle type and source:** Antique Green HP13 750ml. Hock Bottle; French Glass via Hauser

**closure type and source:** Gold Stelvin Closures for 750ml Bottles; Scott Labs

**TTB approval number:**

**COLA serial number:**

**UPC:**

**QR:**

**Retail price:**

**Release date (expected):**

**Sell-out date (expected):**

### Harvest Information [top](#)

**Harvest date(s):** September 22nd, 2016

**Vineyard source(s):** Glacier Ridge Vineyards, Hector NY

#### Fruit chemistry at harvest:

**TA:** 4.5 g/L    **pH:** 3.51    **Brix:** 25.2

**Fruit maturity:** Ideally ripe Pinot Noir from Glacier Ridge; mature skin, seed, and stem development; predominantly berry flavor-forward.

**Fruit condition:** 98% clean fruit with, hand-sorted on the crush pad while processing occurred.

**Harvest weather issues:** Harvest was remarkably even and dry in 2016 from September through the third week of October, allowing for flexibility in pick dates to bring in the fruit when it was at peak and the winery was ready for it. A major rain event closed harvest decisively on October 20th.

**Growing season harvest issues:** 2016 will be remembered for being one of the driest growing seasons ever recorded in the Finger Lakes, which is not a trivial concern in a region that does not use irrigation. From June 2nd until mid-August there was almost no rain to speak of, but fortunately the vines showed no major signs of drought stress.

**Notable vineyard management details:** Glacier Ridge takes a studied minimalist approach in the vineyard; all weed control is manual and allows for some non-grape vegetation for competition as well as insect biodiversity. Crop size is subsequently lower as a result, with a notable difference in increased ripening capability of the grapes.

**Fruit receiving details:** Handpicked throughout the morning and into early afternoon. Grapes delivered up the road by tractor in 35lb. picking boxes. Hand-sorted on the crush pad.

## Winemaking Information [top](#)

**Fruit processing details:** 25% whole clusters placed in the bottom of the fermentation tank, with remaining grapes destemmed and lightly crushed on top. Moderately high SO<sub>2</sub> added to the grapes in the Burgundian tradition for cold soaking. Following a four day cold soak at 35F with maceration enzymes, the grapes were warmed up for fermentation.

**Fermentation details:** The bins were heated to around 75 \*F and were allowed to ferment spontaneously. Once the alcoholic fermentation had started in earnest, the bins were inoculated with PN4 yeast for malolactic fermentation. Punch downs were performed as needed, moderate extraction and oxygen integration.

**Post fermentation details:** At completion of alcoholic fermentation the wine was left on skins for three weeks, sealed under a dry ice blanket for cap health with occasional light punch-downs. The wine was then pressed off through the basket press and barreled down. Upon completion of malolactic fermentation, the wine was sulfured and topped regularly to maintain freshness.

**Blend composition:** 100% Pinot Noir from Glacier Ridge Vineyards.

**Notable blending commentary:** No blending needed

**Filtration and fining details:** The wine was racked out of used French oak barrels, and filtered through Beco 550's. No further filtration was performed to maintain the purity of expression of the Pinot Noir.

**Overall goals and philosophy of wine:** The Pinot Noir from Glacier Ridge Vineyard has a finesse and structure that is unique to the Finger Lakes; a credit to the spectacular vineyard they hail from and

management by Tony Damiani. Put simply, this bottling tries to stay out of the way of the vineyard and let the fruit and vintage speak for themselves. The result is a rich wine with the characteristic cherry and earthy notes of Pinot Noir married to the smokiness typical of Glacier Ridge grapes. This wine is drinking beautifully now, but should continue to improve for 5+ years.

## Wine Descriptions [top](#)

### Recommended serving temperature:

#### Wine Description:

Appearance:

Aroma:

Mid Palate Flavors:

Texture:

Finish:

Aging Trajectory:

#### 1 line description:

2 line description: (50 words)

back label description: (100 words)

more:

## Press [top](#)

### Press:

notes:

## Tasting Notes [top](#)

mm/dd/yyyy (taster)

notes:

score (0,1,2,3)::

mm/dd/yyyy (taster)

notes:

score (0,1,2,3)::

mm/dd/yyyy (taster)

notes:

score (0,1,2,3)::