



2020 VINTAGE  
PINOT GRIGIO

FRESH FLORAL BOUQUET,  
SOFT, LUSCIOUS, CRISP & FRUITY.

100% PINOT GRIGIO  
12.2% ALCOHOL  
1.25% RESIDUAL SUGAR  
5.0 TOTAL ACID GRAMS PER LITER  
3.62 PH  
MEDIUM BODY

VARIETAL INFORMATION  
VITIS VINIFERA

RIPENING TIME  
LATE SEPTEMBER

FRUIT  
MEDIUM SIZED GREY BERRIES WITH THIN SKINS

VINEYARD  
OLDE CHAUTAUQUA FARMS "GREEN FARM"

SOIL  
CHENANGO GRAVEL, LOAM

BEST ENJOYED BY 2024

AGED IN STAINLESS STEEL TANKS  
TRADITIONAL FERMENTATION

500 CASES PRODUCED  
SCREW CAPSULE CLOSURE

RETAIL  
\$15.20 750ML

SERVE AT 40-45 DEGREES FAHRENHEIT





## 2019 Dry Riesling

### 2019 VINTAGE

2019 was a coolish vintage with Growing Degree Days down 9% from a ten year average. Since May was cold and wet budbreak and bloom were delayed. The summer months were close to normal for heat accumulation with July being especially dry & sunny. Overall the fall was somewhat cooler than average, but a wonderfully dry and sunny September brought ripening forward. White wines exhibit the freshness of a cool vintage. Rieslings are generally tight, minerally with more citrus fruit. The wines have good weight and will cellar very well. Wines that have been longer on lees have broader mouth feel and palate weight.

### WINEMAKER NOTES

Bright aromas of white flowers, pear, and citrus meld in this zesty dry Riesling. There's good weight to the medium-bodied palate, with persistent juicy orchard fruit flavors propped up by driven acidity. A gentle stoniness creeps in on the midpalate to ground it all, ending with a slightly pithy mouthwatering finish.

### TECHNICAL NOTES

100% Riesling  
Finger Lakes AVA  
Alc: 12.0%  
RS: 0.7 g/L  
TA: 7.8

### ACCOLADES

91 Wine Enthusiast  
88 Beverage Testing Institute

### UPC

55052 00709





# HOSMER

— ESTATE WINERY —

ESTABLISHED 1985 | FINGER LAKES, NY



## 2018 Chardonnay

### Winemakers Notes:

9.1 tons of Chardonnay were machine-harvested 9/30/2018 from various blocks of fruit on the farm. 4 tons were immediately de-stemmed, crushed, and pressed. The remaining 5.1 tons were crushed and cold-soaked overnight. 80% of the volume was fermented in stainless steel using D254 yeast. 20% was fermented in new French barrels and neutral French and American barrels using yeast strains DV10 and D47. The wine was aged for six months on lees during which the barrels underwent malolactic fermentation. The barrels were stirred every 12-14 days for four months. The wine was then racked and filtered before being bottled.

### Vineyard Notes:

The first Chardonnay vines were planted on the farm in 1975, making them some of the oldest vines on the farm. They are trained to V.S.P. (vertical shoot positioning) and high cordon allowing for a mix of cultivation practices.

### Tasting Notes:

The nose opens with lemon curd, orange blossom, and meyer lemon. The midpalate is carried by brioche and lemon yogurt. The finish has hints of papaya and green mango. It is rich and opulent through the finish.

Wine Enthusiast: 90 Points

Harvest Date: September 30, 2018

Bottled: August 20, 2019

Quantity: 525 cases

Brix at Harvest: 21.3°

pH: 3.43

T.A. 7.6 g/L

R.S. 3 g/L

Alcohol: 12.7%



## 2019, Firefly (Rose)

North Fork of Long Island

Cabernet Sauvignon, Malbec, Cabernet Franc, Merlot and Gewurztraminer Blend



Bold crimson



Unripe strawberries and red fruit on the nose.



Ripe summer fruit, strawberries and watermelon, juicy, lush, velvety.



A new world style rose as compared with Lenz's traditional Provence style Blanc De Noir, the Firefly is the brainchild of winemaker Thomas Spotteck. Firefly captures the New-American style of rose, starting off with ripe and juicy red fruit, and offering a more substantial and luscious mouthfeel than its lighter pinot noir counterparts.

ABV: 12.5%

Harvested: Cabernet Sauvignon is one of the latest grapes to be harvested due to the conditions necessary for it to ripen. For rose however, it is agreeable to harvest Cabernet somewhat earlier, as slightly younger fruit lends well to rose style wine.

Fermentation: French style steel fermentation

Bottling Date: April 25<sup>th</sup>, 2020

Production: 600 cases