



HOSMER

— ESTATE WINERY —

ESTABLISHED 1983 | FINGER LAKES, NY



2017 Chardonnay

Winemaker Notes:

11 tons of our Chardonnay were machine-harvested over one week—10/3/17 to 10/11/17—from various blocks of fruit on the farm. 85% of the volume was fermented in stainless steel tanks using yeast strains DV-10 and D2545, and 15% was fermented in new French barrels and neutral French and American barrels using yeast strains DV-10, D2545, and D47. The wine was aged for six months on lees during which it underwent malolactic fermentation. The barrels were stirred once a week 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 2017 Chardonnay is highly aromatic with flavors of Meyer lemon, coriander and lime blossoms on the nose. The palate is bright with smooth flavors of fresh honey suckle and pineapple.

Harvest Date: October 3–12, 2017

Bottled: May 23, 2018

Quantity: 75 cases

Brix at Harvest: 20.9°

pH: 3.35

T.A.: 6.7 g/L

R.S.A.: 4 g/L

Alcohol: 12.6%

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