## Wines of the Finger Lakes



## Featured Selection

## **HOSMER 2009 SPARKLING BRUT ROSÉ**

osmer Winery, located on the west side of Cayuga Lake, has been making a variety of good to excellent wines since their first vintage in 1985. The first vines were planted in 1972 by David Hosmer; initially, the grapes were sold to various area wineries—but in the mid-Eighties David's son, Cameron, and his wife, Maren, decided that the time was right to start making their own wine. Early vintages were sold from a makeshift tasting room in the couple's garage.

Cameron, known to many by his nickname "Tunker," is a 1976 graduate of Cornell with a BS in pomology. He now has sixty-five acres of vines, threequarters of which are planted in vinifera varieties such as Riesling, Cabernet Franc, and Pinot Noir. In 2009, Cameron and Hosmer winemaker Aaron Roisen decided to try something new with their Pinot Noir grapes, and they produced a dry sparkling rosé.

This sparkler proved to be a hit with the judges for the 2012 New York Food & Wine Classic, where it won a gold medal. The wine is made totally from Hosmer's own estate-grown Pinot Noir grapes, and it's a beauty. Its concentrated cherry and plum flavors are delightful, and the small bubbles give it a creamy mouth feel that leads to a crisp finish supported by good acidity. The 2009 Sparkling Brut Rosé, Cameron says, was aged for eighteen months on its lees; this adds a pleasant toasty note that gives a bit of complexity to the wine's lingering flavors.

With production of 201 cases, supplies should last throughout the 2012 holiday season. An ideal accompaniment to Thanksgiving turkey and a fine choice for toasting in the New Year, the Hosmer 2009 Sparkling Brut Rosé retails for \$25 and may be purchased online at www. hosmerwinery.com.

— Dave Pohl

Dave Pohl, MA '79, is a wine buyer at Northside Wine & Spirits in Ithaca.





Look for us!

9749 Middle Road

Hammondsport, NY 14840





www.hosmerwinery.com



