

# FOX RUN

VINEYARDS

## 2021 Chardonnay

Seneca Lake | Finger Lakes



### Winemaker's Tasting Notes

This unoaked Chardonnay displays Fox Run Vineyards' trademark subtle melon, lemon and white nectarine aromas. In the mouth, this wine reveals its cool climate birthplace: the mouthfeel is creamy, but not leaden, due to bright acidity and moderate alcohol. It's fresh and flavor-packed, with no distracting oak flavors.

### Harvest

#### Growing Conditions:

2021 was a growing season like no other in history. Record rains throughout the summer and fall, coupled with what turned out to be an enormous crop, meant that the vines struggled to ripen their fruit. The vineyard crew had to perform their finest work to keep the grapes healthy, and were ultimately successful. The winemakers were kept busy, to say the least, but can now attest to the high quality of all their wines. Flavors are intense and wines well balanced.

#### Soil Conditions:

Fox Run Vineyards, Doyle Family Vineyards, Simmons Vineyards (Traminette)

**Harvest Date: October 1, 2021**

### The Winemaking

#### Vinification:

Grapes were picked in the early morning and transported to our crush pad. The fruit was crushed and pressed, settled, racked and inoculated with our favorite yeast strain. Fermentation lasted three weeks, and the wine was then left in contact with its lees for a further six months. Prior to bottling, a small amount of Traminette wine was blended in to add lifted fruit notes and a hint of sweetness.

**Varietal Composition: 93% Chardonnay, 7% Traminette**

### The Wine

Residual Sugar: 0%

pH: 3.36

Acidity: 7.2 g/L

Alcohol: 12.3%

Bottling Date: June 13-17, 2022

Production: 4,543 cases

Released: April 2023



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

Craig Hosbach, Winemaker

Ashley McCaffrey, Asst. Winemaker

John Kaiser, Vineyard Manager