

FOX RUN

VINEYARDS

2021 Lemberger

Seneca Lake | Finger Lakes

Winemaker's Tasting Notes

Aromas of fresh blackberries, raspberry jam, and a suggestion of black pepper are followed by rich plum and red cherry flavors that evolve to sweet vanilla. Moderate tannins mark this as an excellent food wine.

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 Vineyard blocks 6, 9, 10, and 11.

Blocks 9, 10 & 11 - Silts and clays with glacial till, Block 6 - Alternating layers of sand and clay

Harvest Date: October 23, 2021

The Winemaking

Vinification:

Grapes were machine picked at dawn, and were immediately crushed into open-top fermentation vessels. Our favorite yeast strain was added, and fermentation began within 24 hours. At dryness, the grapes were pressed to a stainless steel tank. After several days of settling, the wine was transferred to a mixture of French and American oak barrels. Following a year of aging in oak, the wine was bulked up to a stainless steel tank, filtered and bottled.

Varietal Composition: 100% Estate-grown Lemberger

The Wine

Residual Sugar: 0%

pH: 3.43

Acidity: 5.8 g/L

Alcohol: 12.8%

Bottling Date: April 19, 2023

Production: 1040 cases

Released: June 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

Angelica Lawler, Asst. Winemaker

John Kaiser, Vineyard Manager

