

FOX RUN

VINEYARDS

2021 Dry Rosé

Seneca Lake | Finger Lakes



Winemaker's Tasting Notes

This is the kind of exuberant, fruit-forward wine that makes many wine lovers want to abandon all other styles, at least during the spring and summer months. Lightly chilled, it offers straight-ahead strawberry and raspberry flavors coupled with a crisp and refreshing mouthfeel. We consider this Dry Rose to be our most versatile wine when it comes to food pairing. Open a bottle and enjoy it with whatever you are eating.

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.

Harvest Date: October 3-21, 2021

The Winemaking

Vinification:

Grapes were machine picked in the early morning. After crushing, the fruit received between one and four hours of skin contact to extract pigments and flavors. The pressed juice was settled overnight and fermented dry in stainless steel tanks.

Varietal Composition: 38% Lemberger, 33% Pinot Noir, and 29% Cabernet Franc

The Wine

Residual Sugar: 0%

pH: 3.28

Acidity: 7.2 g/L

Alcohol: 11.4%

Bottling Date: March 2, 2022

Production: 985 cases

Released: April 2022



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
Peter Bell, Winemaker

Ashley McCaffrey, Asst. Winemaker
John Kaiser, Vineyard Manager