

FOX RUN

VINEYARDS

2021 Semi Dry Riesling

Seneca Lake | Finger Lakes



Winemaker's Tasting Notes

Loads of tree fruit aromas, along with guava and lime zest, are found in this fragrant wine. The palate is perfectly balanced, with a soft yet vibrant finish. The moderate sweetness makes this Riesling incredibly versatile. Lovers of rich, complex wines will find this wine highly cellar-worthy.

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 1, 3, 4, 8, and 11 - a mix of alternating layers of clays and sand, clays and silts with glacial till, and well-drained soil with sandy loam over lakeshore stones.

Harvest Date: October 12 & 13, 2021

The Winemaking

Vinification:

Grapes were picked in the early morning to ensure that they arrived at the winery at a low temperature. The fruit was gently crushed and pressed. Fermentation was conducted at moderate temperatures using three different yeast strains. The wines were chilled just before reaching dryness to leave a small amount of residual sugar in the wine.

Varietal Composition: 100% Riesling

The Wine

Residual Sugar: 2.30%

pH: 2.94

Acidity: 8.2 g/L

Alcohol: 11.2%

Bottling Date: May 24, 2022

Production: 2,722 cases

Released: January 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