



2021 SILVAN RIESLING

WINEMAKER'S TASTING NOTES

This wine is all about capturing Riesling's exuberance while dialing in subtle flavors and textures from barrel fermentation. Look for aromas of lime peel and wet slate coupled with hazelnuts and bread dough. This wine is just off dry, with a distinctive creamy richness and a refreshing finish.

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 block 1 - silts and clays with glacial till

HARVEST DATE: OCTOBER 12, 2021

THE WINE

This wine is Gluten Free and Vegan

Bottling Date: April 20, 2022
| 420 cases | Released December 2023
| RS: 0.4 % | pH: 2.95 | TA: 7.9g/L
| ABV: 11.8%



Produced with
self generated
solar energy



Certified Lake
Friendly
Farmer

Fox Run Vineyards is certified by New York Wine & Grape Foundation's Sustainable Winegrowing Program

THE WINEMAKING

VINIFICATION:

While the vast majority of Riesling worldwide is fermented in stainless steel tanks, this wine spent time in small oak barrels during fermentation. Malolactic fermentation was avoided and no lees stirring was employed. The result is a distinctive wine with a complex aroma and creamy mouthfeel.

VARIETAL COMPOSITION:

100% RIESLING

MEET THE FOX RUN VINEYARDS TEAM



OWNERS
Scott &
Ruth Osborn



OWNERS
Albert &
Kathleen Zafonte



WINEMAKER
Craig
Hobach



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