

FOX RUN

VINEYARDS

2021 Unoaked Lemberger

Seneca Lake | Finger Lakes



Winemaker's Tasting Notes

Breaking from the traditional barrel aging process, the winemakers used stainless steel to preserve the fruit-driven expressions in this wine. For this lively iteration of Lemberger, our winemakers reserved a portion of wine in stainless steel to preserve the balance between acidity and fruit. Dark fruit aromas and a light body make this unoaked Lemberger easy to pair with food or enjoy on its own.

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

Harvest Date: October 23, 2021

The Winemaking

Vinification:

Grapes were machine picked at dawn, then immediately crushed into closed-top stainless steel tanks. We then added our favorite yeast strain to initiate fermentation. The wine reached dryness after eight days, and the pressed wine was transferred into a close-top vessel. It was at this point that we began tasting the wine regularly, and decided that a standard barrel aging regimen was not in its future: the fruity aromas and soft tannins were better suited to maturation in tanks followed by an early bottling. Look for exuberant fresh flavors, and don't be afraid to put a slight chill on this wine.

Varietal Composition: 100% Estate-grown Lemberger

The Wine

Residual Sugar: 0%

pH: 3.45

Acidity: 6.1 g/L

Alcohol: 12.5%

Bottling Date: August 5, 2022

Production: cases

Released: August 9, 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