



ARCTIC FOX



WINEMAKER'S TASTING NOTES

An outstanding white table wine with vibrant flavors suggesting citrus, tangerines and peaches. Off dry, perfect as an apéritif or with a broad range of foods.

HARVEST

GROWING CONDITIONS:

The 2022 growing season started with a low primary bud count on a number of varieties due to winter damage. Even though the crop was small we ended up with super concentrated grapes as a result of a warm dry summer. We would describe the 2022 vintage as light in yield but high in quality. The red grapes are super concentrated and the whites were able to fully ripen while maintaining their acidity. We believe this vintage will be one of the most well rounded ones in the last decade

SOIL CONDITIONS:

Simmons Vineyard on Bluff Point, Keuka Lake, Est. 1998. Hornell Silt Loam.

HARVEST DATE: SEPTEMBER 14, 2022

THE WINE

This wine is Gluten Free and Vegan

Bottling Date: March 7, 2023
| 3602 cases | Released May 2024
| RS: 2.3 % | pH: 3.12 | TA: 7.1g/L
| ABV: 11.3%



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:

Grapes were picked in the early morning and transported to our crush pad. The fruit was crushed and pressed, settled, racked, and inoculated with our favorite yeast strains. Fermentation lasted three weeks and was stopped by chilling while some residual sugar remained.

VARIETAL COMPOSITION:

100% CAYUGA

MEET THE FOX RUN VINEYARDS TEAM



OWNERS
Scott &
Ruth Osborn



OWNERS
Albert &
Kathleen Zafonte



WINEMAKER
Craig
Hobach



ASSISTANT
WINEMAKER
Angelica
Lawler



VINEYARD
MANAGER
John Kaiser