



2022 DRY RIESLING



WINEMAKER'S TASTING NOTES

Plush citrus, along with lemongrass and lime zest are found in this fragrant wine. The palate is perfectly balanced, with a focused finish. The crispness makes this Riesling incredibly versatile.

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:

Fox Run Vineyard blocks 3, 4, 7, & 8

HARVEST DATE: OCTOBER 4, 2022

THE WINE

This wine is Gluten Free and Vegan

Bottling Date: July 7, 2023
| 1130 cases | Released March 2024
| RS: 0.3% | pH: 3.05 | TA: 7.4g/L
| ABV: 12.6%



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:

A blend of six different ferments using five different yeast strains. Broad and refreshing, offering a juicy mid-palate with a crisp finish.

VARIETAL COMPOSITION:

100% RIESLING

MEET THE FOX RUN VINEYARDS TEAM



OWNERS
Scott &
Ruth Osborn



OWNERS
Albert &
Kathleen Zafonte



WINEMAKER
Craig
Hobach



ASSISTANT
WINEMAKER
Angelica
Lawler



VINEYARD
MANAGER
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