



FOX TROT RED

WINEMAKER'S

TASTING NOTES

Fox Trot Red combines the dark berry aromas of Lemberger with the unmistakable flavor of Concord grapes. This wine is sweet and soft—a real crowd pleaser.

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.

VINEYARD SOURCE:

Fox Run Vineyards & Swedish Hill

HARVEST DATE: SEPTEMBER &
OCTOBER 2022

THE WINEMAKING

VINIFICATION:

Grapes were machine picked at dawn, and were immediately crushed into open-top fermentation vessels. Our favorite yeast strain was added, and fermentation began within 24 hours. At dryness, the grapes were pressed to a stainless steel tank. After several days of settling, the wine was transferred to a mixture of French and American oak barrels. Following aging in oak, the wine was blended with a dry Concord wine. Sugar was added back to reach a desired sweetness level.

VARIETAL COMPOSITION:

CONCORD, LEMBERGER, CAB SAUV,
VINCENT, CAB FRANC, MERLOT

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



THE WINE

This wine is Gluten Free and Vegan

Bottling Date: August 17, 2023

| 629 cases | Released March 2024

| RS: 4.1 % | pH: 3.22 | TA: 6.4g/L

| ABV: 12.1%



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