



2022 LAKE DANA RIESLING



WINEMAKER'S TASTING NOTES

The sweeter side of Finger Lakes Riesling is on display in this perfumed, luscious wine. Look for flavors of peaches and nectarines along with a burst of citrus.

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 managed to mitigate these concerns by harvesting a few varieties earlier than normal but thanks to the warm dry summer, they had already achieved ripeness. 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 Vineyards - Blocks 3, 4, 7, & 8

HARVEST DATE: OCTOBER 4, 2022.

THE WINE

This wine is Gluten Free and Vegan

Bottling Date: May 12, 2023
| 478 cases | Released September 2023.
| RS: 4.0 % | pH: 3.07 | TA: 8.2g/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 cool long ferment led to an abundance of tropical fruit. The fermentation was stopped with 40 grams of RS.

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
John
Kaiser