



RUBY PORT



WINEMAKER'S TASTING NOTES

This sweet fortified wine bursts with blackberry, blueberry and plum aromas. Its mouthfeel is all about velvet and fire.

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 block 6 - Alternating layers of sand and clay.

HARVEST DATE: OCTOBER 10, 2022

THE WINE

This wine is Gluten Free and Vegan

Bottling Date: August 17, 2023
| 199 cases | Released Feb 2024
| RS: 14.1 % | pH: 3.2 | TA: 6.2 g/L
| ABV: 18.5%



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:

Small quantities of ripe fruit were gently crushed and inoculated with our favorite yeast strain. Fermentation lasted just a few days, and was arrested with considerable sugar remaining by the addition of neutral grape spirit. The wine was then aged in older oak to attain its characteristic softness and complexity.

VARIETAL COMPOSITION:

100% ESTATE GROWN 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



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