



2022 SEMI-DRY RIESLING



WINEMAKER'S TASTING NOTES

Loads of tree fruit aromas, along with guava and lime zest, are found in this fragrant wine. The palate is perfectly balanced, with a soft yet vibrant finish. The moderate sweetness makes this Riesling incredibly versatile. Lovers of rich, complex wines will find this wine highly cellar-worthy.

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 1, 3, 4, 8, & 11

HARVEST DATE: OCTOBER 1, 2022

THE WINE

This wine is Gluten Free and Vegan

Bottling Date: June 27, 2023
| 1624 cases | Released December 2023.
| RS: 2.0% | pH: 2.92 | TA: 8.3g/L
| ABV: 12.5%



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:

A blend of 6 different fermentations resulted in this exciting, complex Semi-Dry Riesling. The blend resulted in a wine with 20 grams of RS that easily folds into the mouth watering acidity.

VARIETAL COMPOSITION:

100% RIESLING

MEET THE FOX RUN VINEYARDS TEAM



OWNERS
Scott &
Ruth Osborn



OWNERS
Albert &
Kathleen Zafonte



WINEMAKER
Craig
Hobach



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