



2023 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:

An early bud break followed by a spring freeze contributed to between 20-30% crop loss depending on the grape variety. The early bud break, however, allowed extra ripening time that we would have not otherwise had. The additional ripening time mixed with a warm spring helped advance the ripening days early. This was very beneficial before smoke from Canadian wildfires, long summer rain events and high humidity decided to slow everything down. The beauty of this region is that we always have enough growing days to reach flavor ripeness. The cool nights and warm days allow our grapes to develop flavor and vibrant acidity.

SOIL CONDITIONS:

Fox Run Vineyard blocks 1, 3, 4, 8, & 11

HARVEST DATE: OCTOBER 8, 2023

THE WINE

This wine is Gluten Free and Vegan

Bottling Date: June 6, 2024
| 2100 cases | Released June 2024.
| RS: 2.3% | pH: 3.07 | TA: 8.4g/L
| ABV: 11.6%



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 6 different fermentations resulted in this exciting, complex Semi-Dry Riesling. The blend resulted in a wine with 23 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



ASSISTANT
WINEMAKER
Angelica
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VINEYARD
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