



2023 UNOAKED LEMBERGER



WINEMAKER'S TASTING NOTES

Breaking from the traditional barrel aging process, the winemakers used stainless steel to preserve the fruit-driven expressions in this wine. For this lively iteration of Lemberger, our winemakers reserved a portion of wine in stainless steel to preserve the balance between acidity and fruit.

HARVEST

GROWING CONDITIONS:

An early bud break followed by a spring freeze contributed to between 20-30% crop loss with Cabernet Franc taking the biggest hit. The summer rains actually benefited us in that we got slightly larger berries which helped mitigate the bud damage. This gave us pretty much a normal harvest although Cabernet Franc came in much lower than we wanted. The beauty of this region is that we have cool nights and warm days that allow our grapes to develop flavor and vibrant acidity sooner than warmer wine regions. Which allows us to attain those beautiful refreshing and delicious wines.

SOIL CONDITIONS:
Fox Run Vineyards

HARVEST DATE: OCTOBER 5, 2023

THE WINE

This wine is Gluten Free and Vegan

Bottling Date: May 1, 2024.
| 579 cases | Released May 2024.
| RS: 0.0% | pH: 3.5 | TA: 6.5 g/L
| ABV: 13.0%



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:

The grapes were machine picked then crushed and destemmed into 1 ton bins where they fermented for 7 days. The grapes were then pressed into a stainless steel tank where the wine aged for 7 months. This allowed enough time for the tannins to soften but retained the bountiful Lemberger aromatics to necessitate this style.

VARIETAL COMPOSITION:
100% LEMBERGER

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