

FOX RUN

V I N E Y A R D S

2020 Bourbon Barrel Aged Lemberger

Seneca Lake | Finger Lakes



Winemaker's Tasting Notes

Nine weeks in premium bourbon barrels adds a subtle but persuasive vanilla and brown sugar finish to this dry red. A must-try.

Harvest

Growing Conditions:

Once or twice in a decade, our region is bestowed with a growing season that is close to perfection. That's asking a lot: a mild spring, lots and lots of sunny weather through the summer (adding in just the right amount of rainfall to keep the vines happy and healthy) followed by a warm, bright and dry autumn. Behold 2020. The wines are correspondingly fantastic.

Soil Conditions:

Fox Run Vineyard blocks 2, 6, 9, & 10 - Silts and clays with glacial till and alternating layers of sand and clay.

Harvest Date: October 2, 2020

The Winemaking

Vinification:

Grapes were machine picked in the early morning and immediately crushed into an open top tank. The must was pressed into a tank at the completion of fermentation and allowed to settle for one day. The wine was then transferred to a mixture of French and American oak barrels and matured for just shy of 12 months. For the last leg of its journey, a portion of the wine was transferred to two bourbon barrels loaned to us by Black Button Distilling of Rochester, NY, where it spent 9 weeks picking up some unique flavors.

Varietal Composition: 100% Estate-grown Lemberger

The Wine

Residual Sugar: 0%

pH: 3.24

Acidity: 5.6 g/L

Alcohol: 14.2%

Bottling Date: May 10, 2022

Production: 80 cases

Released: October 3, 2022



Produced with
self-generated
solar energy



Certified Lake
Friendly Farm

To learn more about our vineyard and winemaking practices, we invite you to visit us for a tour and tasting.

Scott & Ruth Osborn, Proprietors
Peter Bell, Winemaker

Ashley McCaffrey, Asst. Winemaker
John Kaiser, Vineyard Manager