

FOX RUN

VINEYARDS

Hedonia

Finger Lakes



Winemaker's Tasting Notes

A blend of orange peel, lychee, elderflower, and honey leaps out of the glass to draw you into this fortified apéritif wine. Flavors in the mouth evoke a fresh blast of orange, peach and passion fruit. Fire in the finish keeps things serious.

Harvest

Growing Conditions:

2018 was one of the most oddball years in recent memory for grape growers. We saw record amounts of rain throughout the growing season, and when it wasn't raining, conditions were cloudy, hot and humid. Our vineyard manager and his staff were kept busy. The big surprise at the conclusion of the summer was the high quality of the grapes: there was an uncommon amount of flavor intensity, and the wines showed excellent ripeness and style.

Soil Conditions:

Simmons Vineyards on Bluff Point, Keuka Lake

Established in 1998 with Hornell silt loam and Manlius shaly silt loam.

Harvest Date: September 23, 2018

The Winemaking

Vinification:

The idea of Hedonia started in early 2011 when winemaker Peter Bell was experimenting with Traminette wine. Traminette is a hybrid grape from its parent Gewurztraminer. It is very aromatic and is commonly added to wines when blending. Peter conducted an experiment and fermented a small batch dry and then fortified it to see what would happen.

Varietal Composition: 100% Traminette

The Wine

Residual Sugar: 12%

pH: 3.38

Acidity: 6.4 g/L

Alcohol: 17%

Bottling Date: August 13, 2019

Production: 351 cases

Released: April 2021



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