

# FOX RUN

VINEYARDS

## 2019 Kaiser Vineyard Chardonnay

Seneca Lake | Finger Lakes



### Winemaker's Tasting Notes

Classic cool-climate Chardonnay aroma notes: pear, apple, and lemon curd, supported by hints of oak, buttered toast and creamy yeast. Snappy and refreshing on the palate, with medium body and great flavor persistence.

### Harvest

#### Growing Conditions:

As with many growing seasons in the Finger Lakes, we encountered a wild amount of variability in 2019. Most memorable was a chilly and wet spring, with not enough sunlight and warmth to coax the grapevines out of their winter dormancy. Late bud break set things back further, until the warm, dry weather arrived in early July. But then - redemption: September was the warmest and driest in recent history. Our grapes responded accordingly, and now we have tanks, barrels and bottles full of some of the tastiest wine imaginable.

#### Soil Conditions:

Fox Run Vineyard block 1 - Kaiser Vineyard

Harvest Date: October 8, 2019

### The Winemaking

#### Vinification:

After crushing and pressing the grapes, our winemakers transferred the juice to barrels where it fermented for 27 days. But the real allure of this wine was that it was left on yeast lees for a full eight months after fermentation. This process, sometimes referred to as "sur lie," adds a creamy textural component to the wine.

Varietal Composition: 100% Estate-Grown Chardonnay

### The Wine

Residual Sugar: 0%

pH: 3.26

Acidity: 6.6 g/L

Alcohol: 13.1%

Bottling Date: Sept. 2 & 3, 2020

Production: 1,350

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