

FOX RUN

VINEYARDS

2020 Reserve Chardonnay, Kaiser Vineyard

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:

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 block 1 - Kaiser Vineyard

Harvest Date: September 23, 2020

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: 3.37

Acidity: 6.6 g/L

Alcohol: 12.4%

Bottling Date: July 21, 2021

Production: 800 cases

Released: April 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

