

FOX RUN

VINEYARDS

2021 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:

2021 was a growing season like no other in history. Record rains throughout the summer and fall, coupled with what turned out to be an enormous crop, meant that the vines struggled to ripen their fruit. The vineyard crew had to perform their finest work to keep the grapes healthy, and were ultimately successful. The winemakers were kept busy, to say the least, but can now attest to the high quality of all their wines. Flavors are intense and wines well balanced.

Soil Conditions:

Fox Run Vineyard block 1 - Kaiser Vineyard

Harvest Date: September 21, 2021

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: 3.45

Acidity: 6.5 g/L

Alcohol: 12.6%

Bottling Date: June 29, 2022

Production: 1,218 cases

Released: May 2023



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
Craig Hosbach, Winemaker

Ashley McCaffrey, Asst. Winemaker
John Kaiser, Vineyard Manager