

FOX RUN

VINEYARDS

2017 Hanging Delta Riesling

Seneca Lake | Finger Lakes



Geology Series

Thousands of years ago, the glacial lakes located on this site started to drain, creating series of hanging deltas. The deltas deposited complex and varied soil patterns on a portion of the Fox Run property. Block 7 is now comprised of alternating layer of sand and clay.

Harvest

Growing Conditions:

The 2017 growing season will go down in memory as another classic nail-biter. Spring brought abundantly warm, soupy weather, making vineyard work a bit of a challenge. Rain continued through the summer, giving way to very happy grapevines. Finally, in mid-August the rainclouds shuffled off and the sun started to shine on a daily basis. Grapes rocketed to full ripeness right on schedule, with the result being a large crop of very flavorful fruit.

Harvest Date: October 19, 2017

The Winemaking

Vinification:

Fruit was hand-picked and whole cluster pressed. Fermentation was initiated using the classic pied de cuve method, meaning that a small quantity of fermenting wine from another tank was added to the juice instead of a cultured yeast inoculum. No modern intervention was implemented as the fermentation slowly progressed. Fermentation lasted five weeks, and was arrested by cooling when the wine contained considerable residual sugar.

Varietal Composition: 100% Estate-Grown Riesling

The Wine

Residual Sugar: 5.9%
pH: 3.12
Acidity: 7.1 g/L
Alcohol: 10.2%

Bottling Date: August 8, 2018
Production: 125
Released: August 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