

# FOX RUN

VINEYARDS

## 2019 Reserve Riesling

Seneca Lake | Finger Lakes



### Winemaker's Tasting Notes

Uncommon varietal aroma and flavor intensity mark this as a Reserve bottling. Look for tension, length and energy in this exceptional wine.

### 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 blocks 3 and 4 - a mix of well-drained soil with sandy loam over lakeshore stones and alternating layers of clays and sand.

**Harvest Date:** October 19, 2019

### The Winemaking

#### Vinification:

Grapes were picked in the early morning to ensure that they arrived at the winery at a low temperature. The fruit was gently crushed and pressed. Fermentation was conducted at moderate temperatures using three different yeast strains. The wines were chilled just before reaching dryness to leave a small amount of residual sugar in the wine.

**Varietal Composition:** 100% Estate-grown Riesling

### The Wine

Residual Sugar: 1.7%

pH: 3.21

Acidity: 8 g/L

Alcohol: 11.6%

Bottling Date: June 9 & July 7, 2019

Production: 481 cases

Released: November 2020



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