

FOX RUN

VINEYARDS

Ruby Port

Seneca Lake | Finger Lakes

Winemaker's Tasting Notes

This sweet fortified wine bursts with blackberry, blueberry and plum aromas. Its mouthfeel is all about velvet and fire.

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 6 - Alternating layers of sand and clay.

Harvest Date: October 02, 2020

The Winemaking

Vinification:

Small quantities of ripe fruit were gently crushed and inoculated with our favorite yeast strain. Fermentation lasted just a few days, and was arrested with considerable sugar remaining by the addition of neutral grape spirit. The wine was then aged in older oak to attain its characteristic softness and complexity.

Varietal Composition: 100% Estate grown Merlot

The Wine

Residual Sugar: 12.0%

pH: 3.45

Acidity: 6.2 g/L

Alcohol: 20.0%

Bottling Date: May 13, 2021

Production: 236 cases

Released: February 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

