

FOX RUN

VINEYARDS

Single Barrel Series
2018 Chardonnay



A bold exploration into the rare and remarkable.

Each barrel imparts its own unique flavors and textures to wine. But most Chardonnays found on the shelf today are an amalgamation of wine from 20, 50, or even hundreds of different barrels. No doubt the choir is beautiful, but aren't you curious about the solo act?

Harvest

Growing Conditions:

2018 was one of the most oddball years in recent memory for grape growers. We saw record amounts of rain throughout the growing season, and when it wasn't raining, conditions were cloudy, hot and humid. Our vineyard manager and his staff were kept busy. The big surprise at the conclusion of the summer was the high quality of the grapes: there was an uncommon amount of flavor intensity, and the wines showed excellent ripeness and style.

Soil Conditions:

Fox Run Vineyards - Block 1 - Kaiser Vineyard

Established in 1984 with clays and silts. It is the oldest planting on our property, named after our vineyard manager, John Kaiser.

Harvest Date: September 28, 2018

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: 3.35

Acidity: 6 g/L

Alcohol: 12.9%

Bottling Date: February 20, 2020

Production: 21 cases

Released: February 1, 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