

FOX RUN

VINEYARDS

Single Barrel Series

2018 Lemberger



A bold exploration into the rare and remarkable.

Hand-selected by our winemakers the Lemberger from barrel no. 1709 is, simply put, electrifying. Only 288 bottles of this lesser-known, but highly gratifying red exist.

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 Vineyard block 9 - clays and silt with shallow bedrock and glacial till

Harvest Date: September 28, 2018

The Winemaking

Vinification:

Grapes were machine picked at dawn, and were immediately crushed into open-top fermentation vessels. A yeast strain was added, and fermentation began within 24 hours. At dryness, the grapes were pressed to a stainless steel tank. After several days of settling, the wine was transferred to barrel number 1709.

Varietal Composition: 100% Estate-grown Lemberger

The Wine

Residual Sugar: 0%

pH: 3.67

Acidity: 5.9 g/L

Alcohol: 13%

Bottling Date: February 20, 2020

Production: 24 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