

FOX RUN

VINEYARDS

Fine Old Tawny Port

Seneca Lake | Finger Lakes



Winemaker's Tasting Notes

Delicate yet forceful aromas of raisins, dates, figs, and toffee. Sweetness is balanced by alcohol. This is a one-of-a-kind dessert wine.

Harvest

Growing Conditions:

2013 presented considerable challenges to Finger Lakes growers. Heavy rain throughout June and July slowed ripening and made vineyard access difficult. To everyone's delight, though, the rains stopped around mid August and we enjoyed seven weeks of the driest, warmest weather in memory.

Soil Conditions:

Fox Run Vineyard blocks 6 & 7 - Alternating layers of sand and clay

Harvest Date: Merlot- October 29, 2013, Cabernet Franc- October 9, 2015

The Winemaking

Vinification:

Select lots of fully ripe grapes are fermented for just a few days before being pressed off their skins. Next they are fortified with grape spirits to lock in the natural sugar from the grape.

Aging:

Aging in neutral barrels commences soon after, in a custom-built room that is warmed year-round to about human body temperature. This initiates a slow aging process that transforms the simple fruit flavors of the wine into something altogether more luscious and complex.

The Blend:

After a minimum of five years, and often much longer, select barrels are blended together, producing small quantities of a unique and captivating sweet fortified wine. This bottling is composed of select barrels of Cabernet Franc and Merlot.

Varietal Composition: 90% Cabernet Franc, 10% Merlot

The Wine

Residual Sugar: 12%

pH: 3.56

Acidity: 6.0 g/L

Alcohol: 20.6%

Bottling Date: August 29, 2022

Production: 80 cases

Released: October 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