

# FOX RUN

VINEYARDS

## Sable

Finger Lakes

### Winemaker's Tasting Notes

Aromas of fresh berries and spice are backed up by hints of jam and oak. Very soft and plush in the mouth, with perfect integration of flavors.

### Harvest

#### Growing Conditions:

2021 was a growing season like no other in history. Record rains throughout the summer and fall, coupled with what turned out to be an enormous crop, meant that the vines struggled to ripen their fruit. The vineyard crew had to perform their finest work to keep the grapes healthy, and were ultimately successful. The winemakers were kept busy, to say the least, but can now attest to the high quality of all their wines. Flavors are intense and wines well balanced.

#### Vineyard Source:

Fox Run Vineyards- Lemberger & Swedish Hill- Corot Noir, Chambourcin

Harvest Date: October 10-23, 2021

### The Winemaking

#### Vinification:

Grapes were machine picked at dawn, and were immediately crushed into open-top fermentation vessels. Our favorite 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 a mixture of French and American oak barrels. Following aging in oak, sugar was added back to reach a desired sweetness level. It was then lightly fined and bottled.

Varietal Composition: 40% Lemberger, 40% Chambourcin, 20% Corot Noir

### The Wine

Residual Sugar: 2.5%

pH: 3.45

Acidity: 6 g/L

Alcohol: 11.4%

Bottling Date: June 23, 2022

Production: 643 cases

Released: June 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

