

# FOX RUN

VINEYARDS

# Fox Trot Red

Finger Lakes



## Winemaker's Tasting Notes

Fox Trot Red combines the dark berry aromas of Lemberger with the unmistakable flavor of Concord grapes. This wine is sweet and soft—a real crowd pleaser.

## 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.

### Soil Conditions and Vineyard Source:

Lemberger- Fox Run Vineyards, Concord- Catherine Valley

Harvest Date: October 11 & 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, the wine was blended with a dry Concord wine. Sugar was added back to reach a desired sweetness level.

Varietal Composition: 60% Lemberger/40% Concord

## The Wine

Residual Sugar: 4%

pH: 3.56

Acidity: 5.9 g/L

Alcohol: 11.8%

Bottling Date: July 7, 2022

Production: 871 cases

Released: July 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