

FOX RUN

VINEYARDS

2020 Reserve Merlot

Seneca Lake | Finger Lakes



Winemaker's Tasting Notes

What a beautiful, expressive wine - the kind that invites you back for multiple tastes, with more revealed each time. Its aroma evokes violets, sweet spices and raspberry compote. There's a built-in deliciousness that speaks "essence of Merlot".

Harvest

Growing Conditions:

Once or twice in a decade, our region is bestowed with a growing season that is close to perfection. That's asking a lot: a mild spring, lots and lots of sunny weather through the summer (adding in just the right amount of rainfall to keep the vines happy and healthy) followed by a warm, bright and dry autumn. Behold 2020. The wines are correspondingly fantastic.

Soil Conditions and Vineyard Source:

Fox Run Vineyards Block 8

Harvest Date: October 2, 2020

The Winemaking

Vinification:

We have a small but highly esteemed block of Merlot on our property, one of our best kept secrets. A few times a decade, the wine from these grapes shines in a way that makes us take note. We employed all of our red wine making processes here, including choosing some seriously talented barrels of a year of aging. An extensive series of tastings from these barrels further enhanced the selection process.

Varietal Composition: 100% Estate-grown Merlot

The Wine

Residual Sugar: 0%

pH: 3.59

Acidity: 6.1 g/L

Alcohol: 13.6%

Bottling Date: June 9, 2022

Production: 178 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