

# FOX RUN

VINEYARDS

## 2020 White Pinot Noir

Seneca Lake | Finger Lakes



### Winemaker's Tasting Notes

A white wine made from red grapes? Yes, it can be done, with a little ingenuity. This soft, expressive dry wine was fermented in older oak barrels, giving it a creamy texture and notes of melba toast to support the candied ginger, golden delicious apple and orange zest flavors from the grapes. Serve this wine at cool room temperature

### 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:

Fox Run Vineyard block 5 - Alternating layers of sand and clay

**Harvest Date: September 17, 2020**

### The Winemaking

#### Vinification:

Grapes were hand-picked and whole cluster pressed, fairly gently, to keep color from the skins out of the juice. A settling enzyme was used to clarify the juice in a tank. The juice was then racked to 2 barrels where it was inoculated with one of our favorite yeast strains. Once alcoholic fermentation was complete, malolactic fermentation was initiated. After spending three and a half months in barrel, it was then transferred to a stainless steel drum. From there it was filtered and bottled.

**Varietal Composition: 100% Pinot Noir**

### The Wine

Residual Sugar: 0%

pH: 3.4

Acidity: 5.9 g/L

Alcohol: 12.4%

Bottling Date: April 22, 2021

Production: 44 cases

Released: December 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