

# 2010 Blanc de Blancs

## Finger Lakes

FOX RUN



VINEYARDS™



We are dedicated to sustainable grape growing and winemaking practices.

To learn more about our vineyards and winemaking practices, come visit to taste and take a tour.

Scott & Ruth Osborn, Proprietors  
Peter Bell, Winemaker  
John Kaiser, Vineyard Manager

### *The Vineyard*

Fox Run sits high on Torrey Ridge, overlooking one of the deepest parts of Seneca Lake. With fifty acres of eastern-facing vineyards, on glacial soils of broken shale and sandy loam, the winery produces a remarkable range of limited production, site expressive estate wines. Under the dynamic, forward-looking ownership of Scott and Ruth Osborn, Fox Run is one of the first artisanal wine producers in the cool-climate Finger Lakes region of New York State.

**Vineyard Source:** Fox Run Vineyards Block 1

Block 1 – Established 1984, clays and silts with shallow topsoil, elevation 580 ft.

**Varietal Composition:** 100% Estate-grown Chardonnay

**Growing Conditions:** The 2010 ripening season delivered superb conditions for all grape varieties. Even rainfall throughout the summer, coupled with record sunshine, gave us grapes of ideal quality.

### *The Winemaking*

**Harvest Date:** August 30, 2010

**Brix At Harvest:** 18.3° B

**Type Of Fermentation Vessel:**

50% Neutral Oak Barrels, 50% Stainless Steel

**Date of Disgorging:** January 9, 2013

### *The Wine*

**Dosage Level:** 1%

**pH:** 3.15

**Acidity:** 9.2 g/L

**Alcohol:** 12.2%

**Production:** 124 cases

### *On The Palate*

Sparkling wines, even those made in the traditional way with Chardonnay, Pinot noir or a combination of the two, can exhibit a startlingly diverse range of styles, from light, fragrant and delicate to rich and full bodied. Fox Run's Blanc de Blancs is decidedly in the former camp.