

2012 Blanc de Blancs

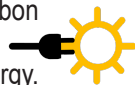
FOX RUN

VINEYARDS™

Finger Lakes



We are reducing our carbon footprint by operating on self-generated solar energy.



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

Vineyard Source: Fox Run Vineyards Block 1

Block 1 – Planted in 1984 in clays and silts with shallow topsoil at an elevation of 580 ft.

Growing Conditions: 2012 was an ideal year in the Finger Lakes for all varieties. An early start to the growing season advanced vine growth by several weeks, and the hot and dry midsummer conditions allowed for excellent sugar accumulation in the grapes. Moderate rainfall late in the summer helped with the final stages of ripening.

Harvest

Harvest Date: August 26, 2012

Brix At Harvest: 18.7° B

The Winemaking

Varietal Composition: 100% Estate-grown Chardonnay

Vinification: Hand-picked grapes were whole-cluster pressed, with only the most delicate juice being used for the sparkling wine. Hand-picked grapes were whole-cluster pressed, with only the most delicate juice being used for the sparkling wine. Fermentation in three-year-old barrels, followed by a partial malolactic fermentation, added flavor and aroma complexity without distracting from the perfumed Chardonnay fruit.

The Wine

Dosage Level: 1%

pH: 3.10

Acidity: 9.0 g/L

Alcohol: 12.2%

Production: 180 cases

Date of Disgorging: December 2015

Released: January 2016

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. Aromas of toast, honey and nuts with lemon zest in the background. Rich but zingy in the mouth, with persistent fine bubbles and a lemony finish.