

# 2015 Lemberger

## Finger Lakes

FOX RUN

VINEYARDS™



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 Sources:** Fox Run Vineyards Blocks 2, 6 & 9

Block 2 – Planted in 2005 in shallow bedrock and shale with small amounts of clays and silts at an elevation of 595 ft.

Block 6 – Planted in 1995 in alternating layers of clays and sand at an elevation of 470 ft.

Block 9 – Planted in 2000 in clays and silts with shallow bedrock and glacial till at an elevation of 595 ft.

**Growing Conditions:** 2015 saw a lot of see-saw weather, with the growing season starting off cool and wet. The sun emerged for good in mid-summer, giving the vines the boost they needed to fully ripen the grapes. Harvest proceeded on schedule, and we were able to produce small quantities of very tasty wine with all varieties.

### *Harvest*

**Harvest Date:** October 4, 2014\5

**Brix At Harvest:** 23.2°

### *The Winemaking*

**Varietal Composition:** 100% Lemberger

**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 a year of aging in oak, the wine was bulked up to a stainless steel tank, filtered and bottled

### *The Wine*

**Residual Sugar:** 0%

**pH:** 3.68

**Acidity:** 6.2 g/L

**Alcohol:** 13.1%

**Bottling Date:** January 21, 2017

**Release Date:** February 2017

**Production:** 772 cases

### *On The Palate*

Aromas of fresh blackberries, raspberry jam, and a suggestion of black pepper are followed by rich plum and red cherry flavors that evolve to sweet vanilla. Moderate tannins mark this as an excellent food wine.