

2014 Chardonnay

Doyle Family

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
Matt Doyle, Vineyard Manager of Doyle Vineyard

The Vineyard

Fox Run produces small lot wines from several other exceptional lake-front vineyard sites. One location is from the Doyle Family Vineyard located on the east side of Seneca Lake. This chardonnay vineyard is one of the oldest plantings of the grape in New York State.

Vineyard Sources: Fox Run Vineyards - Block 1 & Doyle Vineyard Block 1 – Established in 1984 with clays and silts with shallow topsoil at an elevation of 580 ft.

Growing Conditions: 2014's growing season was a classic nail-biter. Cool and wet conditions predominated through the spring and summer, giving growers little hope of a high-quality crop. But as summer turned to fall, rain stopped falling and we enjoyed a prolonged dry and sunny end to the season. As a result, we were able to make some of the tastiest wines of the last decade.

Harvest

Harvest Date: September 30, 2014

Brix At Harvest: 20.2° B

The Winemaking

Varietal Composition: 92% Chardonnay, 8% Traminette

Vinification: Grapes were picked in the early morning and transported to our crush pad. The fruit was crushed and pressed, settled, racked and inoculated with our favorite yeast strain. Fermentation lasted three weeks, and the wine was then left in contact with its lees for a further six months. Prior to bottling, a small amount of Traminette wine was blended in to add lifted fruit notes and a hint of sweetness.

The Wine

Residual Sugar: 0.4%

pH: 3.72

Acidity: 6.3 g/L

Alcohol: 12.2%

Bottling Date: February 2015

Production: 3600 cases

Released: February 2015

On The Palate

This unoaked Chardonnay displays Fox Run Vineyards' trademark subtle melon, lemon and white nectarine aromas. In the mouth, this wine reveals its cool climate birthplace: the mouthfeel is creamy, but not leaden, due to bright acidity and moderate alcohol. It's fresh and flavor-packed, with no distracting oak flavors.