

2016 Chardonnay

Kaiser Vineyard

Seneca Lake

FOX RUN
VINEYARDS™



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

The Vineyard

Vineyard Sources: Fox Run Vineyards - Block 1 - Kaiser Vineyard
Established in 1984 with clays and silts. It is the oldest planting on our property, named after our vineyard manager, John Kaiser.

Growing Conditions: The 2016 growing season was the driest in recorded history in the Finger Lakes. The abundant sunshine made for some very happy vines, even if they were a bit parched. Judicious applications of water helped things enormously, but the real breakthrough happened in mid-August, when the skies finally opened up enough to give our grapes the water they needed to let them ripen the crop fully.

Harvest

Harvest Date: September 18, 2016

Brix At Harvest: 20.8°

The Winemaking

Varietal Composition: 100% Chardonnay

Vinification: After crushing and pressing the grapes, our winemakers transferred the juice to barrels where it fermented for 21 days. But the real allure of this wine was that it was left on yeast lees for a full eight months after fermentation. This process, sometimes referred to as “sur lie”, adds a creamy textural component to the wine.

The Wine

Residual Sugar: 0%

pH: 3.25

Acidity: 7.9 g/L

Alcohol: 12.6%

Production: 500 cases

Bottling Date: August, 2017

Released: August 2017

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

Scott & Ruth Osborn, Proprietors

Peter Bell, Winemaker

Lindsey VanKeuren, Asst. Winemaker

John Kaiser, Vineyard Manager