

2013 Gewürztraminer

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

Vineyard Sources: Block 5 – Established 1994 with alternating layers of clays and sand at an elevation of 470 ft.

Growing Conditions: 2013 presented considerable challenges to Finger Lakes growers. Heavy rain throughout June and July slowed ripening and made vineyard access difficult. To everyone's delight, though, the rains stopped around mid-August and we enjoyed seven weeks of the driest, warmest weather in memory.

Harvest

Harvest Date: October 15, 2013

Brix At Harvest: 22.4° B

The Winemaking

Varietal Composition: 100% Estate-grown Gewürztraminer

Vinification: Grapes were hand-picked in the very early morning while the fruit was still cold. The crushed grapes were soaked on their skins for 48 hours to extract flavor compounds, then pressed. The juice was settled, racked, and then fermented with a yeast strain known to enhance the aromatic profile of the wine. Fermentation was stopped while some grape sugar remained.

The Wine

Residual Sugar: 1.3%

pH: 3.7

Acidity: 5.2 g/L

Alcohol: 13%

Bottling Date: May 5, 2014

Production: 196 cases

Released: July 2014

On The Palate

A linear style for Gewürztraminer with white flowers and lilac on the nose. Notes of Asian pear and peach on the palate, with a soft tropical fruit finish. Serve well chilled.