

Port (ruby style)

Finger Lakes

FOX RUN
VINEYARDS™



Port has become something of a passion for us at Fox Run, with nearly twenty vintages produced so far. This ruby style is a multi-vintage, multi-variety blend composed of wines that were nurtured in a small corner of the winery for many years before bottling.

The Vineyard

You will not find vineyard notes for our fortified wines. Fox Run's non-vintage port-style wines are blends of several varietals that have been aged for varying lengths of time. The current release of this wine was carefully selected from the best barrels. While the fruit source is important, it is not the determining factor in how a good port is made. Besides, we make such small quantities of these wines, we can't reveal all our secrets, can we?

The Winemaking

Blend Composition:

50% Merlot, 44% Lemberger, 6% Cabernet Franc

Vinification: Small quantities of perfectly ripe fruit were gently crushed and inoculated with our favorite yeast strain. Fermentation lasted just a few days, and was arrested with considerable sugar remaining by the addition of neutral grape spirit. The wine was then aged in older oak to attain its characteristic softness and complexity.

The Wine

Residual Sugar: 13%

pH: 3.75

Acidity: 5.1 g/L

Alcohol: 19.7%

Production: 284 cases

Bottling Date: September 2016

Release Date: September 2016

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

On The Palate

This sweet fortified wine bursts with blackberry, blueberry and plum aromas. The thrilling mouthfeel is all about velvet and fire. This wine serves as its own dessert, but is also rewarding with nuts, blue-veined cheeses and simple cakes.