

2011 Riesling 11

Hanging Delta Vineyard

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: Fox Run Vineyards, Hanging Delta Vineyard Established in 1996 with alternating layers of sand and clays at an elevation 450 ft.

Growing Conditions: 2011 was one of the most unusual growing seasons in memory. A wet spring gave way to hot, sunny and dry conditions from late June until early August. The end of the season saw plenty of rain, but also enough sun to fully ripen the grapes.

Harvest

Harvest Date: October 13, 2011

Brix At Harvest: 19.4° B

The Winemaking

Varietal Composition: 100% Estate-grown Riesling

Vinification: Fruit was hand-picked and whole cluster pressed. Fermentation was initiated using the classic *pie de cuve* method, meaning that a small quantity of fermenting wine from another tank was added to the juice instead of a cultured yeast inoculum. Fermentation lasted five weeks, and was arrested by cooling when the wine contained considerable residual sugar.

The Wine

Residual Sugar: 6.4%

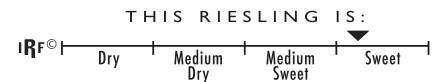
pH: 3.13

Acidity: 7.9 g/L

Alcohol: 8%

Bottling Date: June 16, 2012

Production: 72 cases



On The Palate

Using the *pie de cuve* fermentation method creates a more complex wine with only subtle fruit flavors. Look for aromas of papaya, sweet grass, honey and toast. The palate virtually defines voluptuousness, with an explosion of exotic fruits carried by an exhilarating sweetness. Wines made using this style can be aged for 20 years.