

# 2011 Riesling 12

## 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 with our favorite yeast strain, and lasted for three weeks. We arrested the fermentation when alcohol was low and sweetness high, in order to produce a classic traditional style of Riesling.

### *The Wine*

**Residual Sugar:** 6.4%

**pH:** 3.13

**Acidity:** 7.9 g/L

**Alcohol:** 8%

**Bottling Date:** June 17, 2012

**Production:** 126 cases



### *On The Palate*

Using these new world techniques highlight the fruit more with apronounced citrus and other tree fruit flavors. Look for aromas of apple tart, ripe peaches and honey. The wine's unctuous sweetness is balanced by racy acidity. Other wines similar to this one have been enjoyed after 20 years of cellaring.