

2014 Lot 11 Riesling

Hanging Delta Vineyard

Seneca Lake

FOX RUN
VINEYARDS™



The Vineyard

Vineyard Sources: Fox Run Vineyards, Hanging Delta Vineyard Planted in 1996 in soil containing alternating layers of sand and clays at an elevation 450 ft.

Growing Conditions: 2014's growing season was a classic nail biter. Cool and wet conditions predominated through the spring and summer, giving growers little hope of a high-quality crop. But as summer turned to fall, rain stopped falling and we enjoyed a prolonged dry and sunny end to the season. As a result, we were able to make some of the tastiest wines of the last decade.

Harvest

Harvest Date: October 21, 2014

Brix At Harvest: 19.6° B

The Winemaking

Varietal Composition: 100% Estate-grown Riesling

Vinification: Fruit was hand-picked and whole cluster pressed. Fermentation was initiated using the classic *pied 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. No modern intervention was implemented as the fermentation slowly progressed. Fermentation lasted five weeks, and was arrested by cooling when the wine contained considerable residual sugar.

The Wine

Residual Sugar: 6.3%

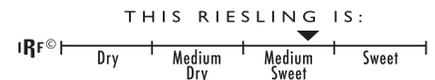
pH: 2.96

Acidity: 7.7 g/L

Alcohol: 8.6%

Bottling Date: August 25, 2015

Production: 147 cases



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



Scott & Ruth Osborn, Proprietors

Peter Bell, Winemaker

Lindsey VanKeuren, Asst. Winemaker

John Kaiser, Vineyard Manager

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