

# 2013 Semi-Dry Riesling

## Finger Lakes

FOX RUN  
VINEYARDS™



We are dedicated to sustainable winegrowing.

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 Blocks 2, 3, 4, 5, 7 & 8  
Block 2, 3 & 8 - Established in 2005, 2001 & 1997 with shallow bedrock and shale with small amounts of clays and silts at an elevation of 590-595 ft.

Block 4 – Established in 1989 with fertile, well-drained soil with sandy loam over lakeshore stones at an elevation of 660 ft.

Block 5 & 7 – Established 1994 & 1996 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 5-17, 2013

**Brix At Harvest:** 18.6° - 20.1° B

### *The Winemaking*

**Varietal Composition:** 100% Estate-grown Riesling

**Vinification:** Grapes were picked in the early morning to ensure that they arrived at the winery at a low temperature. Each vineyard block was kept separate. We used three selected yeast strains to add complexity during the winemaking process. The final blend incorporated six different lots.

### *The Wine*

**Residual Sugar:** 2.8%

**pH:** 3.12

**Acidity:** 7.5 g/L

**Alcohol:** 10.8%

**Production:** 3185 cases

**Bottling Date:** July 1, 2014

**Released:** September 2014



### *On The Palate*

Peaches, mangoes, red raspberry and white flowers all present themselves on the nose, with more peach and tangerine on the palate. A tart lime presence in the finish rounds out this zesty Riesling.