

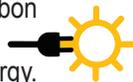
2014 Semi-Dry Riesling

Finger Lakes

FOX RUN
VINEYARDS™



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

The Vineyard

Vineyard Sources: Fox Run Vineyards Blocks 4, 5, & 7

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

Block 5 – Planted in 1994 in alternating layers of clays and sand at an elevation of 470 ft.

Block 7 – Planted in 1996 in alternating layers of sand and clays at an elevation of 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 14-21, 2014

Brix At Harvest: 19.6° - 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. The fruit was gently crushed and pressed. Fermentation was conducted at moderate temperatures using three different yeast strains. The wines were chilled just before reaching dryness to leave a small amount of residual sugar in the wine.

The Wine

Residual Sugar: 2.6%

pH: 3.12

Acidity: 7.7 g/L

Alcohol: 11.2%

Production: 1623 cases

Bottling Date: July 23, 2015

Released: February 2016



On The Palate

Loads of tree fruit aromas, along with honeydew melon and lime zest, are found in this fragrant wine. The palate is perfectly balanced, with a soft yet zesty finish. The moderate sweetness makes this Riesling incredibly versatile. Lovers of rich, complex wines will find this wine highly cellar-worthy.