2014 Silvan 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 Block 1
Block 1 – Planting established in 2003 in clays and silts with shallow topsoil at an elevation of 580 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 10, 2014
Brix At Harvest: 20.4° B

The Winemaking

Varietal Composition: 100% Estate-grown Riesling
Vinification: While the vast majority of Riesling worldwide is fermented in stainless steel tanks, this wine spent time in small oak barrels during fermentation. Malolactic fermentation was avoided and no lees stirring was employed. The result is a distinctive wine with a complex aroma and creamy mouthfeel.

The Wine

Residual Sugar: 0.6%
pH: 3.10
Acidity: 7.20 g/L
Alcohol: 12.1%
Production: 81 cases
Bottling Date: August 21, 2015
Released: August 2015

On The Palate

This wine is all about capturing Riesling's exuberance while dialing in subtle flavors and textures from barrel fermentation. Look for aromas of lime peel and wet slate coupled with hazelnuts and bread dough. This wine is just off dry, with a distinctive creamy richness.