

2013 Silvan Riesling

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 Source: Fox Run Vineyards Block 1

Block 1 – Established in 2003 with clays and silts with shallow topsoil at an elevation of 580 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 9, 2013

Brix At Harvest: 20.4° B

The Winemaking

Varietal Composition: 100% 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.

Winemaker's Notes: Barrel fermentation, not a customary practice with Riesling, adds subtle flavor notes to this intriguing dry wine.

The Wine

Residual Sugar: 0.2%

pH: 3.09

Acidity: 7.7 g/L

Alcohol: 12%

Production: 40 cases

Bottling Date: March 21, 2014



On The Palate

We pushed the envelope on Riesling orthodoxy with this unique wine. Silvan Riesling was fermented in older French oak barrels, followed by a brief time resting on yeast lees. Taste the result: a bone dry wine with subtle toast and bread dough notes layered onto classic peach and nectarine flavors.