

2010 Riesling 10

Lake Dana Vineyard

Finger Lakes

FOX RUN
VINEYARDS™



The Wine

Residual Sugar: 0.5%

pH: 3.0

Acidity: 8.5 g/L

Alcohol: 10.9%

Bottling Date: July 2011

Production: 81 cases



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

Fox Run sits high on Torrey Ridge, overlooking one of the deepest parts of Seneca Lake. With fifty acres of eastern-facing vineyards, on glacial soils of broken shale and sandy loam, the winery produces a range of limited production estate wines. Under the dynamic, forward-looking ownership of Scott and Ruth Osborn, Fox Run is one of the first artisanal wine producers in the cool-climate Finger Lakes region of New York State.

Vineyard Sources: Fox Run Vineyards, Lake Dana Vineyard
Established in 1998, Elevation 660 ft.

Vineyard Soil Type: Thick sandy loam over lakeshore stones.
The soil in this vineyard is fertile and well drained.

Varietal Composition: 100% Riesling

Growing Conditions: Even rainfall throughout the summer of 2010, coupled with record sunshine, gave us grapes of ideal quality. In autumn, cool misty mornings gave way to bright sunny afternoons - perfect conditions for spreading noble rot.

We allowed the grapes to hang until we had achieved sufficient Botrytis to lend marmalade notes, but not so much that we'd lose Riesling's own lemon, lime, nectarine and mango aromas.

The Winemaking

Harvest Date: October 14, 2010

Harvest Method: Hand-picked

Brix At Harvest: 21.1° B

Type Of Fermentation Vessel: Stainless Steel

Fermentation Process: We whole-cluster pressed the grapes and then inoculated with Epernay II yeast. We carefully managed the fermentation using current new-world winemaking techniques to ensure healthy and steady kinetics. We allowed this fermentation to progress to dryness.

On The Palate

This wine is a deliberate counterpoint to the more 'in your face' dry Riesling styles. Delicate lime, smoke and green papaya aromas invite close scrutiny, while the flavors in the mouth evoke a field of wildflowers. The wine finishes bracingly dry, with the appealing mineral note that Finger Lakes Rieslings are famed for.