

# 2013 Rosé of Pinot Noir

## 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 Sources:** Fox Run Vineyards Blocks 2, 5, 9, 12  
Block 2 – Established in 2005 with shallow bedrock and shale with small amounts of clays and silts at an elevation of 595 ft.  
Block 5 – Established 1994 with alternating layers of clays and sand at an elevation of 470 ft.  
Blocks 9 & 12 – Block 9 – Established 2000 & 2005 with clays and silts with shallow bedrock and glacial till at an elevation of 595 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:** September 14, 2013

**Brix At Harvest:** 20.6° B

### *The Winemaking*

**Varietal Composition:** 100% Pinot Noir

**Vinification:** Grapes were machine picked in the early morning. After crushing, the fruit received three hours of skin contact to extract pigments and flavors. The pressed juice was settled overnight and fermented to dryness in stainless steel tanks.

### *The Wine*

**Residual Sugar:** 0.2%

**pH:** 3.25

**Acidity:** 6.4 g/L

**Alcohol:** 11.9%

**Production:** 500 cases

**Bottling Date:** February 24, 2014

**Released:** February 2014

### *On The Palate*

This is the kind of exuberant, fruit-forward wine that makes many wine lovers want to abandon all other styles, at least during the spring and summer months. Lightly chilled, it offers straight-ahead strawberry and raspberry flavors coupled with a crisp and refreshing mouthfeel. We consider this dry Rose to be our most versatile wine when it comes to food pairing: open a bottle and enjoy it with whatever you are eating.