

2017 Chardonnay Doyle Family

FOX RUN
VINEYARDS™

Finger Lakes



The Vineyard

Fox Run produces small lot wines from several other lakefront vineyard sites. One location is Doyle Family Vineyards, located on the east side of Seneca Lake. This Chardonnay vineyard is one of the oldest plantings of the grape in New York State.

Vineyard Sources: Fox Run Vineyards, Block 1, and Doyle Vineyards

Growing Conditions: The 2017 growing season will go down in memory as another classic nail-biter. Spring brought abundantly warm, soupy weather, making vineyard work a bit of a challenge. Rain continued through the summer, giving way to very happy grapevines. Finally, in mid-August the rain clouds shuffled off and the sun started to shine on a daily basis. Grapes rocketed to full ripeness right on schedule, with the result being a large crop of very flavorful fruit.

Harvest

Harvest Date: Sept. 27, Oct. 9 and 10

Brix at Harvest: 19.8

The Winemaking

Varietal Composition: 92% Chardonnay, 8% Traminette

Vinification: Grapes were picked in the early morning and transported to our crush pad. The fruit was crushed and pressed, settled, racked and inoculated with our favorite yeast strain. Fermentation lasted three weeks, and the wine was then left in contact with its lees for a further six months. Prior to bottling, a small amount of Traminette wine was blended in to add lifted fruit notes and a hint of sweetness.

The Wine

Residual Sugar: 0.3%

pH: 3.31

Acidity: 8.6 g/L

Alcohol: 12.5%

Bottling Date: March 2018

Production: 4,500 cases

The Team

Scott & Ruth Osborn, Proprietors

Peter Bell, Winemaker

Lindsey VanKeuren, Asst. Winemaker

John Kaiser, Vineyard Manager

Matt Doyle, Vineyard Manager of

Doyle Family Farms

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.