

2014 Lemberger

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 Blocks 2 & 9

Block 2 – Planted in 2005 in shallow bedrock and shale with small amounts of clays and silts at an elevation of 595 ft.

Block 9 – Planted in 2000 in clays and silts with shallow bedrock and glacial till at an elevation of 595 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 19, 2014

Brix At Harvest: 20.4°

The Winemaking

Varietal Composition: 100% Lemberger

Vinification: Grapes were machine picked at dawn, and were immediately crushed into open-top fermentation vessels. Our favorite yeast strain was added, and fermentation began within 24 hours. At dryness, the grapes were pressed to a stainless steel tank. After several days of settling, the wine was transferred to a mixture of French and American oak barrels for 11 months. Following aging in oak, the wine was lightly filtered and bottled.

The Wine

Residual Sugar: 0%

pH: 3.55

Acidity: 5.7 g/L

Alcohol: 13.3%

Bottling Date: March 31st, 2016

Production: 245 cases

On The Palate

Aromas of blackberry jam, raspberry pie, and freshly ground black pepper in this classic Finger Lakes Lemberger are followed by rich plum and black cherry flavors that evolve to sweet vanilla, smoke, and a spicy black pepper finish. Moderate tannins mark this as an excellent food wine.