

2015 Lemberger

Finger Lakes

FOX RUN

VINEYARDS™



We are reducing our carbon footprint by operating on self-generated solar energy.



The Vineyard

Vineyard Sources: Fox Run Vineyards Blocks 2, 6 & 9

Block 2 – Planted in 2005 in shale with small amounts of clays and silts.

Block 6 – Planted in 1995 in alternating layers of clays and sand.

Block 9 – Planted in 2000 in clays, silts and glacial till.

Growing Conditions: 2015 saw a lot of see-saw weather, with the growing season starting off cool and wet. The sun emerged for good in mid-summer, giving the vines the boost they needed to fully ripen the grapes. Harvest proceeded on schedule, and we were able to produce small quantities of very tasty wine with all varieties.

Harvest

Harvest Date: October 4, 2015

Brix At Harvest: 23.2°

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. Following a year of aging in oak, the wine was bulked up to a stainless steel tank, filtered and bottled

The Wine

Residual Sugar: 0%

pH: 3.68

Acidity: 6.2 g/L

Alcohol: 13.1%

Bottling Date: January 21, 2017

Release Date: February 2017

Production: 772 cases

To learn more about our vineyards and winemaking practices, come visit to taste and take a tour.

Scott & Ruth Osborn, Proprietors

Peter Bell, Winemaker

Lindsey VanKeuren, Asst. Winemaker

John Kaiser, Vineyard Manager