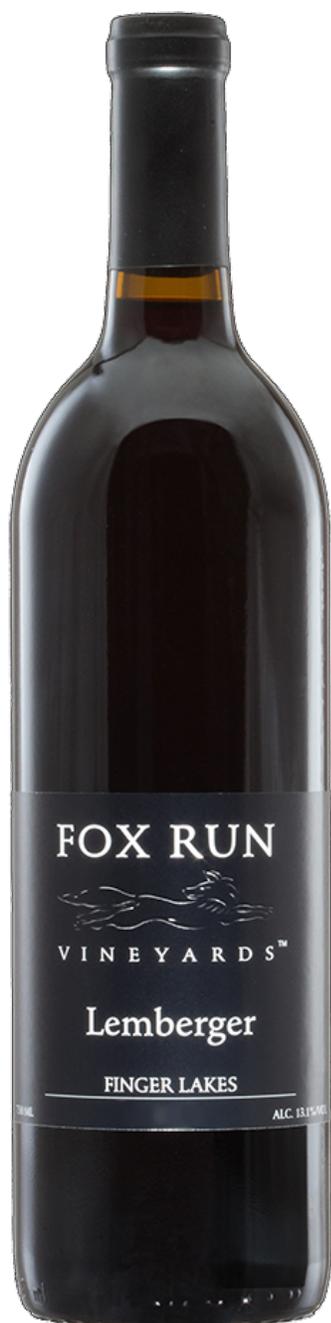


2016 Lemberger

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: The 2016 growing season was the driest in recorded history in the Finger Lakes. The abundant sunshine made for some very happy vines, even if they were a bit parched. Judicious applications of water helped things enormously, but the real breakthrough happened in mid-August, when the skies finally opened up enough to give our grapes enough to let them ripen the crop fully.

Harvest

Harvest Date: October 6 and 8, 2016

Brix At Harvest: 21.8°

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: 3.36

Acidity: 5.6 g/L

Alcohol: 12.7%

Production: 900 cases

Bottling Date: January, 2017

Release Date: January, 2017

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