

2010 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 5 & 9

Block 5 – Established 1994 with alternating layers of clays and sand at an elevation of 470 ft.

Block 9 – Established 2000 with clays and silts with shallow bedrock and glacial till at an elevation of 595 ft.

Growing Conditions: 2010's ripening season delivered superb conditions for all grape varieties. Even rainfall throughout the summer, coupled with record sunshine, gave us grapes of ideal quality.

Harvest

Harvest Date: September 21, 2010

Brix At Harvest: 20.2° B

The Winemaking

Varietal Composition: 100% Pinot Noir

Vinification: Grapes were hand-picked, and 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 into French oak barrels. The wine was bulked up the following summer, given a light filtration, and bottled.

The Wine

Residual Sugar: 0%

pH: 3.7

Acidity: 5.6 g/L

Alcohol: 12.3%

Production: 331 cases

Bottling Date: August 24, 2011

Released: November 2013

On The Palate

An exceptionally perfumed nose suggesting black raspberry, sweet cherry, violets, and jam make this a classic Finger Lakes Pinot Noir. These aromas are complemented by rich bramble fruit flavors and a silky mouthfeel that builds to a long, sweet finish.