

# 2010 Riesling 11

## Lake Dana Vineyard

### Finger Lakes

FOX RUN  
VINEYARDS™



### The Wine

**Residual Sugar:** 6.1%

**pH:** 3.0

**Acidity:** 8.5 g/L

**Alcohol:** 8.4%

**Bottling Date:** July 2011

**Production:** 22 cases



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

Fox Run sits high on Torrey Ridge, overlooking one of the deepest parts of Seneca Lake. With fifty acres of eastern-facing vineyards, on glacial soils of broken shale and sandy loam, the winery produces a range of limited production estate wines. Under the dynamic, forward-looking ownership of Scott and Ruth Osborn, Fox Run is one of the first artisanal wine producers in the cool-climate Finger Lakes region of New York State.

**Vineyard Sources:** Fox Run Vineyards, Lake Dana Vineyard  
Established in 1998, Elevation 660 ft.

**Vineyard Soil Type:** Thick sandy loam over lakeshore stones.  
The soil in this vineyard is fertile and well drained.

**Varietal Composition:** 100% Riesling

**Growing Conditions:** Even rainfall throughout the summer of 2010, coupled with record sunshine, gave us grapes of ideal quality. In autumn, cool misty mornings gave way to bright sunny afternoons - perfect conditions for spreading noble rot.

We allowed the grapes to hang until we had achieved sufficient Botrytis to lend marmalade notes, but not so much that we'd lose Riesling's own lemon, lime, nectarine and mango aromas.

### The Winemaking

**Harvest Date:** October 14, 2010

**Harvest Method:** Hand-picked

**Brix At Harvest:** 21.1° B

**Type Of Fermentation Vessel:** Stainless Steel

**Fermentation Process:** After whole-cluster pressing the grapes and inoculating using the *pied de cuve* technique, we implemented benevolent *laissez-faire*. No modern intervention was implemented as this fermentation slowly progressed. We stopped this fermentation when we attained 8% alcohol.

### On The Palate

Juicy white peach and orange blossom aromas are at the forefront here. A long, very slow fermentation captured tree fruit and citrus flavors, which are made even more seductive by the high residual sugar. This wine has enormous aging potential.