

2012 Riesling 11

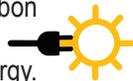
Hanging Delta Vineyard

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, Hanging Delta Vineyard Planted in 1996 in soil containing alternating layers of sand and clays at an elevation 450 ft.

Growing Conditions: 2012 was an ideal year in the Finger Lakes for all varieties. An early start to the growing season advanced vine growth by several weeks, and the hot and dry midsummer conditions allowed for excellent sugar accumulation in the grapes. Moderate rainfall late in the summer helped with the final stages of ripening.

Harvest

Harvest Date: October 18, 2012

Brix At Harvest: 21.8° B

The Winemaking

Varietal Composition: 100% Estate-grown Riesling

Vinification: Fruit was hand-picked and whole cluster pressed. Fermentation was initiated using the classic *pie de cuve* method, meaning that a small quantity of fermenting wine from another tank was added to the juice instead of a cultured yeast inoculum. No modern intervention was implemented as the fermentation slowly progressed. Fermentation lasted six weeks, and was arrested by cooling when the wine still contained considerable residual sugar.

The Wine

Residual Sugar: 6.4%

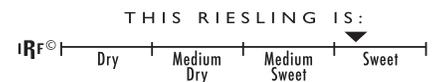
pH: 2.80

Acidity: 7.9 g/L

Alcohol: 10.0%

Bottling Date: August 27, 2013

Production: 31 cases



On The Palate

Using the *pie de cuve* fermentation method creates a more complex wine with subtle fruit flavors. Look for aromas of papaya, sweet grass, pear, and nuts. The palate virtually defines voluptuousness, with an explosion of tree fruits carried by an exhilarating sweetness. In the mouth there's a lovely tension between sweetness and acidity, with flavors that seem to persist long after they ought to. Wines made in this style can be aged for 20 years.