

2012 Riesling 11

Lake Dana Vineyard

Finger Lakes

FOX RUN

VINEYARDS™



The Vineyard

Vineyard Sources: Fox Run Vineyards, Lake Dana Vineyard
Planted in 1989 in fertile, well-drained soil with sandy loam over lakeshore stones at an elevation of 700 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 25, 2012

Brix At Harvest: 21.3° 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. Fermentation lasted 3½ months and was arrested by cooling when the wine still contained considerable residual sugar.

The Wine

Residual Sugar: 6.4%

pH: 2.96

Acidity: 6.7 g/L

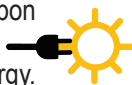
Alcohol: 9.9%

Bottling Date: August 31, 2013

Production: 43 cases



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

On The Palate

Using the *pie de cuve* fermentation method creates a more complex wine with subtle fruit flavors. Look for aromas of peach, pear, honey, gingerbread. The palate confirms the nose with apricot, lime peel and petrol with a refreshing sweetness. Wines made using this style can be aged for 20 years.