

2012 Riesling 12

Lake Dana Vineyard

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, Lake Dana Vineyard
Established 1998 with fertile, well-drained soil with sandy loam over lakeshore stones at an elevation of 660 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. The fermentation was started with Epernay II yeast and was carefully managed using current New World winemaking techniques to ensure healthy and steady kinetics. Fermentation lasted for five weeks and was arrested when the alcohol was low and sweetness high, in order to produce a classic traditional style of Riesling.

The Wine

Residual Sugar: 6.4%

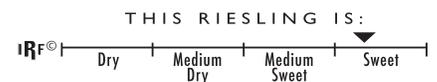
pH: 3.00

Acidity: 7.4 g/L

Alcohol: 11.3%

Bottling Date: August 30, 2013

Production: 45 cases



On The Palate

Using these new world techniques highlights the fruit flavors of Riesling. Look for pronounced citrus and other tree fruit flavors of lemon, mango, and apple. There's a fascinating connection in this wine between its aromas and its flavors in the mouth. A *pas de deux* between sweetness and acidity marks this as a truly outstanding Finger Lakes Riesling.