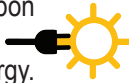


2014 Dry Riesling

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
Lindsey VanKeuren, Asst. Winemaker
John Kaiser, Vineyard Manager

The Vineyard

Vineyard Sources: Fox Run Vineyards - Blocks 1-4
Block 1 – Planting established in 2003 in clays and silts

Block 2 – Plantings established in 2005 in shallow bedrock and shale with small amounts of clays and silts at an elevation of 595 ft.

Block 3 – Plantings established in 2001 in clays and silts with shallow bedrock and glacial till at an elevation of 580 ft.

Block 4 – Plantings established in 1989 in fertile, well-drained soil with sandy loam over lakeshore stones at an elevation of 660 ft.

Growing Conditions: 2014's growing season was a classic nail-biter. Cool and wet conditions predominated through the spring and summer, giving growers little hope of a high-quality crop. But as summer turned to fall, rain stopped falling and we enjoyed a prolonged dry and sunny end to the season. As a result, we were able to make some of the tastiest wines of the last decade.

Harvest

Harvest Date: October 10-12, 2015

Brix At Harvest: 19.6-20.2° B

The Winemaking

Varietal Composition: 100% Riesling

Vinification: Grapes were picked in the early morning to ensure that they arrived at the winery at a low temperature. The fruit was gently crushed and pressed. Fermentation was conducted at moderate temperatures using three different yeast strains. The wines were chilled just before reaching dryness to leave a small amount of residual sugar in the wine.

The Wine

Residual Sugar: 0.9%

pH: 2.92

Acidity: 7.6 g/L

Alcohol: 12.2%

Bottling Date: June 23, 2015

Production: 1959 cases

Released: August 2015

On The Palate

Aromas of slate, lime peel and tree fruits identify this as a classic Finger Lakes Riesling. There's lots of flavor intensity here, with bold acidity and great persistence.