

# 2016 Dry Riesling

## Finger Lakes

FOX RUN  
VINEYARDS™



### *The Vineyard*

**Vineyard Sources:** Fox Run Vineyards - Blocks 2 & 4

Block 2 – Plantings established in 2005 in shale with small amounts of clays and silts.

Block 3 – Plantings established in 2001 in clays and silts with shallow bedrock and glacial till.

**Growing Conditions:** The 2016 growing season was the driest in recorded history in the Finger Lakes. The abundant sunshine made for some very happy vines, even if they were a bit parched. Judicious applications of water helped things enormously, but the real breakthrough happened in mid-August, when the skies finally opened up enough to give our grapes the water they needed to let them ripen the crop fully.

### *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:** 0.8%

**pH:** 3.11

**Acidity:** 6.6 g/L

**Alcohol:** 11.7%

**Production:** 644 cases

**Suggested retail:** \$18

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

We are reducing our carbon footprint by operating on self-generated solar energy. 