

2012

Late Harvest Riesling

Lake Dana Vineyard

Finger Lakes

FOX RUN
VINEYARDS™



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 18, 2012

Brix At Harvest: 23.5° B

The Winemaking

Varietal Composition: 100% Estate-grown Riesling

Vinification: Grapes for this unctuous, concentrated wine were hand-picked and carefully sorted before being gently pressed. A long, slow fermentation was initiated with our favorite yeast strain. The fermentation was stopped by chilling while plenty of natural sugar remained.

The Wine

Residual Sugar: 6.2%

pH: 3.12

Acidity: 7.5 g/L

Alcohol: 11.5%

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 mouth coating richness here, with an exquisite balance that can only come from perfectly ripe late harvest grapes.

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