

# 2014 Lot 11 Riesling

Lake Dana Vineyard

Seneca Lake

FOX RUN

VINEYARDS™



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



## 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:** 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 12, 2014

**Brix At Harvest:** 19.2° B

## The Winemaking

**Varietal Composition:** 100% Estate-grown Riesling

**Vinification:** Fruit was hand-picked and whole cluster pressed. Fermentation was initiated using the classic *pied 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 five weeks, and was arrested by cooling when the wine contained considerable residual sugar.

## The Wine

**Residual Sugar:** 6.3%

**pH:** 2.85

**Acidity:** 7.7 g/L

**Alcohol:** 8.6%

**Bottling Date:** August 21, 2015

**Production:** 156 cases



Scott & Ruth Osborn, Proprietors  
Peter Bell, Winemaker  
Lindsey VanKeuren, Asst. Winemaker  
John Kaiser, Vineyard Manager

To learn more about our vineyards and winemaking practices, come visit to taste and take a tour.