

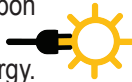
# 2015 Semi-Dry Riesling

## 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, 7, 8 and 11

Block 1 – Planted in 2003 in clays and silts with shallow topsoil at an elevation of 580 ft.

Block 7 – Planted in 1996 in alternating layers of sand and clays at an elevation of 450 ft.

Block 8 – Planted in 1997 in clays and silts with shallow bedrock and glacial till at an elevation of 590 ft.

Block 11 – Planted in 1998 in fertile, well-drained soil with sandy loam over lakeshore stones at an elevation of 660 ft.

**Growing Conditions:** 2015 saw a lot of see-saw weather, with the growing season starting off cool and wet. The sun emerged for good in mid-summer, giving the vines the boost they needed to fully ripen the grapes. Harvest proceeded on schedule, and we were able to produce small quantities of very tasty wine with all varieties.

### *Harvest*

**Harvest Date:** September 24 - October 5, 2015

**Brix At Harvest:** 16.8° - 19.0° B

### *The Winemaking*

**Varietal Composition:** 100% Estate-grown 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:** 2.6%

**pH:** 3.06

**Acidity:** 7.35 g/L

**Alcohol:** 11.2%

**Production:** 2026 cases, 41 Kegs (20.2L)

**Bottling Date:** May 12, 2016

**Released:** June 2016



### *On The Palate*

Loads of tree fruit aromas, along with honeydew melon and lime zest, are found in this fragrant wine. The palate is perfectly balanced, with a soft yet zesty finish. The moderate sweetness makes this Riesling incredibly versatile. Lovers of rich, complex wines will find this wine highly cellar-worthy.