

2014 Rosé of Pinot Noir

FOX RUN

VINEYARDS™

Finger Lakes



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

The Vineyard

Vineyard Sources: Fox Run Vineyards Blocks 5, 9, 12

Block 5 – Established 1994 with alternating layers of clays and sand at an elevation of 470 ft.

Blocks 9 & 12 – Block 9 – Established 2000 & 2005 with clays and silts with shallow bedrock and glacial till at an elevation of 595 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 1 & 21, 2014

Brix At Harvest: 20.2° B

The Winemaking

Varietal Composition: 78% Pinot Noir, 22% Lemberger

Vinification: Grapes were machine picked in the early morning. After crushing, the fruit received six hours of skin contact to extract pigments and flavors. The pressed juice was settled overnight and fermented to dryness in stainless steel tanks.

The Wine

Residual Sugar: 0.2%

pH: 3.45

Acidity: 6.4 g/L

Alcohol: 11.9%

Production: 500 cases

Bottling Date: March 24, 2015

Released: March 2015

On The Palate

This is the kind of exuberant, fruit-forward wine that makes many wine lovers want to abandon all other styles, at least during the spring and summer months. Lightly chilled, it offers straight-ahead strawberry and raspberry flavors coupled with a crisp and refreshing mouthfeel. We consider this dry Rose to be our most versatile wine when it comes to food pairing: open a bottle and enjoy it with whatever you are eating.