

# 2013 Rosé of Lemberger Finger Lakes

FOX RUN  
VINEYARDS™



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 6

Block 6 – Established 1995 with alternating layers of clays and sand at an elevation of 470 ft.

**Growing Conditions:** 2013 presented considerable challenges to Finger Lakes growers. Heavy rain throughout June and July slowed ripening and made vineyard access difficult. To everyone's delight, though, the rains stopped around mid-August and we enjoyed seven weeks of the driest, warmest weather in memory.

## *Harvest*

**Harvest Date:** October 12, 2013

**Brix At Harvest:** 20.1° B

## *The Winemaking*

**Varietal Composition:** 75% Lemberger, 25% Pinot Noir

**Vinification:** Grapes were machine picked in the early morning. After crushing, the fruit received three hours of skin contact to extract pigments and flavors. The pressed juice was settled overnight and fermented to dryness in stainless steel tanks. Prior to bottling, a portion of Pinot Noir Rose was blended in for added flavor complexity.

## *The Wine*

**Residual Sugar:** 0.2%

**pH:** 3.38

**Acidity:** 6.3 g/L

**Alcohol:** 12.6%

**Production:** 500 cases

**Bottling Date:** March 3, 2014

**Released:** March 2014

## *On The Palate*

The Lemberger grape is ideal for dry Rosé, delivering fragrant floral, cherry and spice notes. This medium-bodied dry wine is especially refreshing and versatile.