

# Fine Old Tawny Port

## Finger Lakes

FOX RUN

VINEYARDS™



*Port has become something of a passion for us at Fox Run, with nearly twenty vintages produced so far. This Tawny is a multi-vintage, multi-variety blend composed of wines that were nurtured in a small corner of the winery for many years before bottling.*

### *The Winemaking*

**Blend:** 75% Merlot, 25% Cabernet Franc

**Vinification:** Select lots of fully ripe grapes are fermented for just a few days before being pressed off their skins and fortified with grape spirit to lock in the natural grape sugar. Aging in neutral barrels commences soon after, in a custom-built room that is warmed year-round to about human body temperature. This process initiates a slow aging process that transforms the simple fruit flavors of the wine into something altogether more luscious and complex. After a minimum of three years, and often much longer, select barrels are blended together, producing small quantities of a unique and captivating sweet fortified wine.

### *The Wine*

**Residual Sugar:** 13%

**pH:** 3.75

**Acidity:** 5.1 g/L

**Alcohol:** 21%

**Production:** 87 cases

**Bottling Date:** June 6, 2014

**Released:** July 2014

### *On The Palate*

The current-release Tawny Port blend is a rich mélange of date, fig, dried apricot, dark chocolate, cinnamon, nutmeg and toffee. As the flavors evolve in the mouth, notes of oolong tea, roasted almond and marmalade appear. This wine pairs spectacularly with anything sweet and gooey, but please try it with creamy blue cheese or smoked almonds. You can't imagine how good these tastes are together. Pungent, salty food juxtaposed against sweet, silky tawny is unforgettably delicious. Don't miss this limited release.

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  
John Kaiser, Vineyard Manager