

FOX RUN VINEYARDS SILVAN RIESLING 2020/\$14.99



DESCRIPTION

Long before the hundreds of

travelers, wine-tasters, and oenophiles graced the tables and tasting bars of Fox Run, it was cows that explored the property. Fox Run was a dairy farm for more than a century. It wasn't until 1984 that the first grapes were planted. Fox Run founders, Larry and Adele Wildrick, transformed the Civil War-era dairy barn into a winemaking facility in 1990. In 1994, Scott Osborn and his first business partner, Andy Hale, purchased the winery from the Wildricks. Now with 50 acres of east-facing vineyards on glacial soils, the winery produces a remarkable range of limited-production, estate wines.

Since those early days, Scott worked closely with the previous winemaker, Peter Bell for 27 years and currently works closely with the new winemaker Craig Hosbach. Craig brings a science-based, rationalist approach to winemaking. The winemaking team aims to achieve full creative expression within each variety of grape, giving Fox Run an abundance of delicious and refreshing wines. This wouldn't be possible without the prowess of Vineyard Manager, John Kaiser, who has worked the land at Fox Run since the first grapes were planted in 1984.

In 2012, Scott and Ruth Osborn teamed up with Ruth's sister and brother-in-law, Kathleen and Albert Zafonte, to make Fox Run Vineyards exclusively family-owned. This set the course for an exciting new chapter.

If you've ever been to Fox Run, you've probably met at least one family member. It's not unusual to find Scott pouring wine behind the tasting bar or Ruth helping take orders in the

café. Scott and Ruth's daughter, Jessica Worden, is the office manager and behind-the-scenes virtuoso. She handles everything from shipping orders to social media and payroll. Kathy and Albert jump in and help with various events, like Grapes, Griddles and Wine Club Pick Up Parties.

Tasting Notes

Nose:

This Riesling shows tightly coiled aromas and flavors of apple, lemon, lemongrass, and wet stone.

Palate:

This barrel-fermented Riesling is off dry, with a distinctive creamy richness and refreshing finish. The bright acidity brings ample lift and energy to the rounded palate, lending balance to it all and longevity to the finish.

Pairing:

Pairs well with traditional Thanksgiving dinner!

Winery Website: [Fox Run Vineyards – Drink wine, be happy.](#)

Fun Facts

James Suckling- 95 points

Wine Enthusiast- 91 Points



Seneca Lake, Finger Lakes A.V.A., New York

