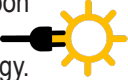


2014 Cabernet Sauvignon

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
John Kaiser, Vineyard Manager

The Vineyard

Vineyard Sources: Fox Run Vineyards - Blocks 1, 6 & 7

Block 1 – Planted in 1998 in clays and silts with shallow topsoil at an elevation of 580 ft.

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

Block 7 – Planted in 1996 in alternating layers of sand and clays at an elevation of 450 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 21, 2014

Brix At Harvest: 20.4° B

The Winemaking

Varietal Composition: 85% Cabernet Sauvignon, 15% Cabernet Franc

Vinification: Grapes were machine picked at dawn, and were immediately crushed into open-top fermentation vessels. Our favorite yeast strain was added, and fermentation began within 24 hours. At dryness, the grapes were pressed to a stainless steel tank. After several days of settling, the wine was transferred to a mixture of French and American oak barrels. The wine was aged in our cellar for a little over a year. Prior to bottling, a small amount of Cabernet franc was blended in.

The Wine

Residual Sugar: 0%

pH: 3.67

Acidity: 5.8 g/L

Alcohol: 12.6%

Bottling Date: March 3, 2016

Production: 394 cases

Released: July 2016

On The Palette

Aromas of raspberry and blackcurrant are augmented by sage and herbal notes. Medium-bodied. Bright and lively in the mouth with sweet fruit flavors and very fine-grained tannins.