

2013 Cabernet Franc

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 Blocks 6, 7 & 8

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

Block 7 – Established 1997 with alternating layers of sand and clays at an elevation of 450 ft.

Block 8 – Established 1997 with clays and silts with shallow bedrock and glacial till at an elevation of 590 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 24, 2013

Brix At Harvest: 23.0° B

The Winemaking

Varietal Composition:

90% Cabernet Franc, 5% Cabernet Sauvignon, 5% Merlot

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. Following aging in oak, the wine was blended with a small amount of Cabernet sauvignon and Merlot for added richness and complexity.

The Wine

Residual Sugar: 0%

pH: 3.82

Acidity: 4.94 g/L

Alcohol: 13.4%

Production: 567 cases

Bottling Date: January 13, 2015

Released: January 2015

On The Palate

Spice and crushed leaf notes enhance aromas of red raspberry and plums. Medium-bodied with fine-grained tannins, on the palate bright cranberry and sweet fruit flavors persist.