

2013 *Cabernet Franc/Lemberger* Finger Lakes

FOX RUN
VINEYARDS™



We are dedicated to sustainable winegrowing.

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 2, 6, 7, 8 & 9
Block 2 – Established in 2005 with shallow bedrock and shale with small amounts of clays and silts at an elevation of 595 ft.
Block 6 & 7 – Established 1995-1997 with alternating layers of clays and sand at an elevation of 450-470 ft.
Block 8 & 9 – Established 1997-2000 with clays and silts with shallow bedrock and glacial till at an elevation of 590-595 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 9 & 24, 2013

Brix At Harvest: 20.8-23.0° B

The Winemaking

Varietal Composition: 60% Cabernet Franc, 40% Lemberger
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 an extended period in oak, selected lots of Cabernet franc and Lemberger were blended together.

The Wine

Residual Sugar: 0%

pH: 3.81

Acidity: 5.8 g/L

Alcohol: 12.9%

Bottling Date: February 17, 2015

Production: 596 cases

Released: March 2015

On The Palate

Leather, blackcurrants, anise, black pepper, blackberry jam, nutmeg and cedar all vie for attention in the nose. This wine displays a rich and soft mouthfeel and balanced tannins. Look for an intriguing smokiness on the finish.