

# 2014 *Cabernet Franc/Lemberger* 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 2 & 6

Block 2 – Planted in 2005 in shallow bedrock and shale with small amounts of clays and silts at an elevation of 595 ft.

Block 6 – Planted in 1995 in alternating layers of clays and sand at an elevation of 470 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 18 & 19, 2014

**Brix At Harvest:** 20.0-20.8 B

## *The Winemaking*

**Varietal Composition:** 50% Cabernet Franc, 50% 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 aging in oak, selected lots of Cabernet franc and Lemberger were blended together.

## *The Wine*

**Residual Sugar:** 0%

**pH:** 3.39

**Acidity:** 6.5 g/L

**Alcohol:** 12.8%

**Bottling Date:** February 1, 2016

**Production:** 364 cases

**Released:** February 2016

## *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.