

# 2012 Meritage

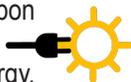
## Finger Lakes

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, 5, 7 & 9  
Block 1 & 9 – Established in 1998 & 2000 with clays and silts with shallow topsoil at an elevation of 580 ft. - 595 ft.

Block 5 & 7– Established 1994 & 1996 with alternating layers of clays and sand at an elevation of 450-470 ft.

**Growing Conditions:** 2012 was an ideal year in the Finger Lakes for all varieties. An early start to the growing season advanced vine growth by several weeks, and the hot and dry midsummer conditions allowed for excellent sugar accumulation in the grapes. Moderate rainfall late in the summer helped with the final stages of ripening.

### *Harvest*

**Harvest Date:** October 16 & 18, 2012

**Brix At Harvest:** 22.5° B

### *The Winemaking*

**Varietal Composition:**

66% Cabernet Sauvignon, 17% Cabernet Franc, 17% 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 an extended period in oak, each of 104 barrels was tasted on our lab. Following extensive blending trials, six outstanding barrels were chosen for this blend.

### *The Wine*

**Residual Sugar:** 0%

**pH:** 3.55

**Acidity:** 6.0 g/L

**Alcohol:** 12.8%

**Production:** 140 cases

**Bottling Date:** February 2014

**Released:** November 2014

### *On The Palate*

Deep and brooding aromas of blueberry, pomegranate and roasted coffee, along with flavors of blackberry and blackcurrant, play against the chocolate sweetness. The finish is defined by plentiful fine-grained tannins, making this wine expressly food-friendly.