

2012 Merlot

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 Vineyards Blocks 5, 9 & 10

Block 5 – Established 1994 with alternating layers of clays and sand at an elevation of 470 ft.

Block 9 – Established 2000 with clays and silts with shallow bedrock and glacial till at an elevation of 595 ft.

Block 10 – Established 2000 with fertile, well-drained soil with sandy loam over lakeshore stones at an elevation of 660 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: September 26 to October 8, 2012

Brix At Harvest: 20.9° - 22.0° B

The Winemaking

Varietal Composition: 92% Merlot, 8% Cabernet Sauvignon

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, the wine was blended with a small amount of Cabernet sauvignon for added richness and complexity.

The Wine

Residual Sugar: 0%

pH: 3.58

Acidity: 5.5 g/L

Alcohol: 12.0%

Production: 610 cases

Bottling Date: March 4, 2014

Released: March 2014

On The Palate

Classic Merlot aromas suggesting plum jam, blackberries, cedar and spice greet the nose. In the mouth, this wine is rich and velvety, with enough fine-grained tannins to make the taster aware that this is a serious, age-worthy red wine.