


# Ruby Vixen

## 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  
Darrin Simmons, Vineyard Manager

### *The Vineyard*

*Fox Run also produces small lot wines from several other exceptional lakefront vineyard sites.*

#### **Vineyard Sources:** Simmons Vineyards

Simmons Vineyards on Bluff Point, Keuka Lake, Est. 1998, Elevation 980 ft. Vines are non-grafted, own rooted which they believe create better flavors based on their elevation and the lack of soil nutrients.

### *Harvest*

**Harvest Date:** Various dates in September & October

**Brix At Harvest:** Average 21.2° B

### *The Winemaking*

**Varietal Composition:** 90% Cayuga, 10% Concord

**Vinification:** Grapes were picked in the early morning and transported to our crush pad. The fruit was crushed and pressed, settled, racked and inoculated with our favorite yeast strain. Fermentation lasted two weeks, and the wine was left with a small amount of residual sweetness. It was then blended with a percentage of Concord wine and sugar was added back to reach a final desired sweetness level.

### *The Wine*

**Residual Sugar:** 5.1%

**pH:** 3.24

**Acidity:** 7.8 g/L

**Alcohol:** 11.3%

**Production:** 880 cases

**Bottling Date:** February 2017

**Released:** February 2017

### *On The Palate*

A soft and fruity blush wine, with aromas of strawberry and citrus.