

# 2016 Cabernet Franc

## Finger Lakes

FOX RUN

VINEYARDS™



We are reducing our carbon footprint by operating on self-generated solar energy.



### *The Vineyard*

**Vineyard Sources:** Fox Run Vineyards Blocks 6, 7, and 8.

Block 6 – Planted in 1995 in alternating layers of clays and sand.

Block 7 – Planted in 1996 in alternating layers of sand and clay.

Block 8 – Planted in 1997 in clays and silts, with glacial till.

**Growing Conditions:** The 2016 growing season was the driest in recorded history in the Finger Lakes. The abundant sunshine made for some very happy vines, even if they were a bit parched. Judicious applications of water helped things enormously, but the real breakthrough happened in mid-August, when the skies finally opened up enough to give our grapes enough to let them ripen the crop fully.

### *Harvest*

**Harvest Date:** October 19, 2016

**Brix At Harvest:** 21.0°

### *The Winemaking*

**Varietal Composition:** 96% Cabernet Franc, 4% Cabernet Sauvignon

**Vinification:** Grapes were machine picked at dawn, and were immediately crushed into open-top fermentation vessels. A 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, the wine was blended with a small amount of Cabernet Sauvignon for added richness and complexity.

### *The Wine*

**Residual Sugar:** 0%

**pH:** 3.40

**Acidity:** 5.8 g/L

**Alcohol:** 12.6%

**Bottling Date:** January, 2018

**Release Date:** January, 2018

To learn more about our vineyards and winemaking practices, come visit to taste and take a tour.

Scott & Ruth Osborn, Proprietors

Peter Bell, Winemaker

Lindsey VanKeuren, Asst. Winemaker

John Kaiser, Vineyard Manager