

2012 Cabernet Sauvignon

FOX RUN

VINEYARDS™

Finger Lakes



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 1 & 7

Block 1 – Established in 1988 with clays and silts with shallow topsoil at an elevation of 580 ft.

Block 7 – Established 1996 with alternating layers of sand and clays at an elevation of 450 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:

90% Cabernet Sauvignon, 10% Cabernet Franc

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 franc for added aroma and palate length.

The Wine

Residual Sugar: 0%

pH: 3.51

Acidity: 6.0 g/L

Alcohol: 12.9%

Production: 483 cases

Bottling Date: March 12, 2014

Released: April 2014

On The Palate

Aromas of raspberry and blackcurrant are augmented by sage and green notes. Medium-bodied. Bright and lively in the mouth with sweet fruit flavors and very fine-grained tannins.