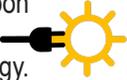


2013 Cabernet Sauvignon

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 & 6

Block 1 – Planted in 1998 in clays and silts with shallow topsoil at an elevation of 580 ft.

Block 6 – Planted in 1995 in alternating layers of clays and sand at an elevation of 470 ft.

Growing Conditions: 2013 presented considerable challenges to Finger Lakes growers. Heavy rain throughout June and July slowed ripening and made vineyard access difficult. To everyone's delight, though, the rains stopped around mid-August and we enjoyed seven weeks of the driest, warmest weather in memory.

Harvest

Harvest Date: October 24, 2013

Brix At Harvest: 21.8° B

The Winemaking

Varietal Composition: 95% Cabernet Sauvignon, 5% 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, the wine was blended with a small amount of Merlot for added aroma and palate length.

The Wine

Residual Sugar: 0%

pH: 3.75

Acidity: 5.83 g/L

Alcohol: 12.6%

Bottling Date: January 22, 2015

Production: 374 cases

Released: September 2015

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.