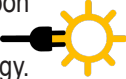


# 2016 Ikehū Cabernet Franc Finger Lakes

FOX RUN  
VINEYARDS™



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

## *The Vineyard*

**Vineyard Sources:** Fox Run Vineyards - Block 8  
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 the water they needed to let them ripen the crop fully.

## *Harvest*

**Harvest Date:** October 9, 2016  
**Brix At Harvest:** 21.1°

## *The Winemaking*

**Varietal Composition:** 100% Cabernet Franc

**Vinification:** Grapes were machine picked in the early morning and immediately crushed into an open top tank. The must was pressed into a tank at the completion of fermentation, and after one racking, was allowed to mature in stainless steel for a relatively short time in order to preserve the fruit of this grape.

## *The Wine*

**Residual Sugar:** 0%  
**pH:** 3.54  
**Acidity:** 6.1 g/L  
**Alcohol:** 12.3%  
**Bottling Date:** May, 2017  
**Production:** 144 cases  
**Released:** August 2017

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

Scott & Ruth Osborn, Proprietors  
Lindsey VanKeuren, Asst. Winemaker  
Peter Bell, Winemaker  
John Kaiser, Vineyard Manager