


2017 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 2017 growing season will go down in memory as another classic nail-biter. Spring brought abundantly warm, soupy weather, making vineyard work a bit of a challenge. Rain continued through the summer, giving way to very happy grapevines. Finally, in mid-August the rainclouds shuffled off and the sun started to shine on a daily basis. Grapes rocketed to full ripeness right on schedule, with the result being a large crop of very flavorful fruit.

Harvest

Harvest Date: October 16, 2017
Brix At Harvest: 20.6°

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: 3.29
Acidity: 8.1 g/L
Alcohol: 13.1%
Bottling Date: June, 2018
Production: 357 cases
Released: August, 2018

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