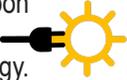


# 2014 Cabernet Sauvignon

## 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 & 7

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.

Block 7 – Planted in 1996 in alternating layers of sand and clays at an elevation of 450 ft.

**Growing Conditions:** 2014's growing season was a classic nail-biter. Cool and wet conditions predominated through the spring and summer, giving growers little hope of a high-quality crop. But as summer turned to fall, rain stopped falling and we enjoyed a prolonged dry and sunny end to the season. As a result, we were able to make some of the tastiest wines of the last decade.

### *Harvest*

**Harvest Date:** October 21, 2014

**Brix At Harvest:** 20.4° B

### *The Winemaking*

**Varietal Composition:** 85% Cabernet Sauvignon, 15% 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. The wine was aged in our cellar for a little over a year. Prior to bottling, a small amount of Cabernet franc was blended in.

### *The Wine*

**Residual Sugar:** 0%

**pH:** 3.67

**Acidity:** 5.8 g/L

**Alcohol:** 12.6%

**Bottling Date:** March 3, 2016

**Production:** 394 cases

**Released:** July 2016

### *On The Palette*

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