

# 2010 Meritage

## Finger Lakes

FOX RUN

VINEYARDS™



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 6, 8, 9, 10

Block 6 – Established 1997 with alternating layers of clays and sand at an elevation of 470 ft.

Block 8 – Established 1997 with clays and silts with shallow bedrock and glacial till at an elevation of 590 ft.

Block 9 – Established 2000 with clays and silts with shallow bedrock and glacial till at an elevation of 595 ft.

Block 10 – Established 1998 with fertile, well-drained soil with sandy loam over lakeshore stones at an elevation of 660 ft.

**Growing Conditions:** 2010's ripening season delivered superb conditions for all grape varieties. Even rainfall throughout the summer, coupled with record sunshine, gave us grapes of ideal quality.

### *Harvest*

**Harvest Date:** October 18 & 20, 2010

**Brix At Harvest:** 22.2-23.7° B

### *The Winemaking*

**Varietal Composition:** 71% Merlot, 29% Cabernet Sauvignon

**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, each of barrels was tasted on our lab. Following extensive blending trials, barrels of Merlot and Cabernet Sauvignon were selected.

### *The Wine*

**Residual Sugar:** 0%

**pH:** 3.74

**Acidity:** 5.5 g/L

**Alcohol:** 12.3%

**Production:** 177 cases

**Bottling Date:** February 2012

**Released:** March 2012

### *On The Palate*

The aromas in this wine are deep and brooding: blueberry, blackberry, pomegranate, roasted coffee, and dark chocolate. In the mouth, flavors of blackberry, blueberry, and blackcurrant are complemented by black olive, which plays against the chocolate sweetness. The finish is defined by plentiful fine-grained tannins, making this wine expressly food-friendly.