

2016 Merlot

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 Blocks 5, 7, 9 & 10
Blocks 5 & 7— Plantings established in 1994-1996 in alternating layers of clays and sand. Block 9 – Plantings established in 2000 in clays and silts with glacial till. Block 10 – Plantings established in 1998 in well-drained soil with sandy loam over lakeshore stones.

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 enough to let them ripen the crop fully.

Harvest

Harvest Date: October 6, 2016

Brix At Harvest: 21.9°

The Winemaking

Varietal Composition: 100% 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.

The Wine

Residual Sugar: 0%

pH: 3.41

Acidity: 5.5 g/L

Alcohol: 12.8%

Production: 380 cases

Bottling Date: February, 2018

Released: February, 2018

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

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