

FOX RUN

VINEYARDS

2021 Cabernet Sauvignon

Seneca Lake | Finger Lakes



Winemaker's Tasting Notes

Classic Cabernet aroma of fresh berries, jam and crushed herbs. Smooth and rich in the mouth with very gentle tannins.

Harvest

Growing Conditions:

2021 was a growing season like no other in history. Record rains throughout the summer and fall, coupled with what turned out to be an enormous crop, meant that the vines struggled to ripen their fruit. The vineyard crew had to perform their finest work to keep the grapes healthy, and were ultimately successful. The winemakers were kept busy, to say the least, but can now attest to the high quality of all their wines. Flavors are intense and wines well balanced.

Soil Conditions & Vineyard Source:

Fox Run Vineyards

Harvest Date: October 15-23 2021

The Winemaking

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, where it aged for one year.

Varietal Composition: 83% Cabernet Sauvignon, 17% Merlot

The Wine

Residual Sugar: 0%
pH: 3.46
Acidity: 5.9 g/L
Alcohol: 12.2%

Bottling Date: January 17, 2023
Production: 578 cases
Released: March 2023



Produced with
self-generated
solar energy



Certified Lake
Friendly Farm

To learn more about our vineyard and winemaking practices, we invite you to visit us for a tour and tasting.

Scott & Ruth Osborn, Proprietors
Craig Hosbach, Winemaker

Ashley McCaffrey, Asst. Winemaker
John Kaiser, Vineyard Manager