

# FOX RUN

VINEYARDS

## 2020 Cabernet Franc Lemberger

Seneca Lake | Finger Lakes



### Winemaker's Tasting Notes

Blueberries, raspberries, blackberry jam, nutmeg and cedar all vie for attention in the nose. This wine displays a rich and soft mouthfeel and balanced tannins.

### Harvest

#### Growing Conditions:

Once or twice in a decade, our region is bestowed with a growing season that is close to perfection. That's asking a lot: a mild spring, lots and lots of sunny weather through the summer (adding in just the right amount of rainfall to keep the vines happy and healthy) followed by a warm, bright and dry autumn. Behold 2020. The wines are correspondingly fantastic.

#### Soil Conditions:

Fox Run Vineyard blocks 8 and 9 - clay and silts with glacial till.

**Harvest Date: October 3 & 12, 2020**

### The Winemaking

#### 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. After several days of settling, the wine was transferred to a mixture of French and American oak barrels for approximately 12 months.

**Varietal Composition: 50% Cabernet Franc, 50% Lemberger**

### The Wine

Residual Sugar: 0%

pH: 3.54

Acidity: 5.7 g/L

Alcohol: 12.6%

Bottling Date: June 9, 2022

Production: 201 cases

Released: July 2022



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  
Peter Bell, Winemaker

Ashley McCaffrey, Asst. Winemaker  
John Kaiser, Vineyard Manager