

FOX RUN

VINEYARDS

2021 Ikehū Cabernet Franc Seneca Lake | Finger Lakes



Winemaker's Tasting Notes

Cabernet Franc at its freshest and most delicious. Free from distracting oak flavors, this charming, stainless-steel-aged red expresses pure fruit flavors and makes an excellent aperitif.

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:

Fox Run Vineyard blocks 8 - silts with glacial till.

Harvest Date: October 19, 2021

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.

Varietal Composition: 100% Cabernet Franc

The Wine

Residual Sugar: 0%

pH: 3.44

Acidity: 4.9 g/L

Alcohol: 12.1%

Bottling Date: May 26, 2022

Production: 143 cases

Released: October 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