



RUBY VIXEN



WINEMAKER'S TASTING NOTES

A soft and fruity blush wine, with aromas of strawberry and citrus.

HARVEST

GROWING CONDITIONS:

The 2022 growing season started with a low primary bud count on a number of varieties due to winter damage. Even though the crop was small we ended up with super concentrated grapes as a result of a warm dry summer. We managed to mitigate these concerns by harvesting a few varieties earlier than normal but thanks to the warm dry summer, they had already achieved ripeness. We would describe the 2022 vintage as light in yield but high in quality. The red grapes are super concentrated and the whites were able to fully ripen while maintaining their acidity. We believe this vintage will be one of the most well rounded ones in the last decade.

SOIL CONDITIONS:

Simmons Vineyard, Swedish Hill

HARVEST DATE: SEPTEMBER 14, 2022

THE WINE

This wine is Gluten Free and Vegan

Bottling Date: August 3, 2023.

| 888 cases | Released September 2023

| RS: 4.2 % | pH: 3.17 | TA: 7.0g/L

| ABV: 10.8%



Produced with
self generated
solar energy



Certified Lake
Friendly
Farmer

Fox Run Vineyards is certified by New York Wine & Grape Foundation's Sustainable Winegrowing Program

THE WINEMAKING

VINIFICATION:

Grapes were picked in the early morning and transported to our crush pad. The fruit was crushed and pressed, settled, racked and inoculated with our favorite yeast strain. Fermentation lasted two weeks, and the wine was left with a small amount of residual sweetness. It was then blended with a percentage of Concord/Cayuga wine and sugar was added back to reach a final desired sweetness level.

VARIETAL COMPOSITION:

87% CAYUGA, 12% CONCORD, 1% TRAMINETTE

MEET THE FOX RUN VINEYARDS TEAM



OWNERS

Scott &
Ruth Osborn



OWNERS

Albert &
Kathleen Zafonte



WINEMAKER

Craig
Hobach



ASSISTANT WINEMAKER

Angelica
Lawler



VINEYARD MANAGER

John Kaiser



@foxrunvineyards



@foxrunvineyards