FOX RUN VINEYARDS



2023 CABERNET SAUVIGNON

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:

An early bud break followed by a spring freeze contributed to between 20-30% crop loss with Cabernet Franc taking the biggest hit. The summer rains actually benefited us in that we got slightly larger berries which helped mitigate the bud damage. This gave us pretty much a normal harvest although Cabernet Franc came in much lower that we wanted. The beauty of this region is that we have cool nights and warm days that allow our grapes to develop flavor and vibrant acidity sooner that warmer wine regions. Which allows us to attain those beautiful refreshing and delicious wines.

SOIL CONDITIONS:

Fox Run Vineyard blocks 6, 7, & 8 Blocks 6 & 7- Alternating layers of sand and clay, Block 8 - Shallow bedrock and shale

HARVEST DATE: OCTOBER 7, 2023

THE WINE

This wine is Gluten Free and Vegan

Bottling Date: April 8, 2025 | 520 cases | Released April 2025 | RS: 0.0 % | pH: 3.63 | TA: 6.6 g/L | ABV: 12.4%



Produced with self generated solar energy Certified Lake

rated Friendly ergy Farmer

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

THE WINEMAKING

VINIFICATION:

Grapes were machine picked at dawn, and were immediately crushed into open-top fermentation vessels. A 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.

VARIETAL COMPOSITION: 100% CABERNET SAUVIGNON

MEET THE FOX RUN VINEYARDS TEAM



owners Scott ੴ Ruth Osborn



OWNERS Albert & Kathleen Zafonte



WINEMAKER Craig Hosbach



ASSISTANT WINEMAKER Angelica Lawler



VINEYARD MANAGER John Kaiser