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E S T A T E B O T T L E D

T23 UNOAKED CABERNET FRANC

DOUBLE GOLD MEDAL Jefferson Cup Invitational Wine Competition

An expressive red aged exclusively in stainless steel, resulting in an intense palate of cherry and plum, underlined by refreshing earthiness, and a satisfyingly smooth mouthfeel. Try this versatile wine with a variety of foods - those typical of red or white wine pairings - especially tomato-based dishes, and grilled or roasted poultry or pork.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes
Vineyard	estate bottled from our sustainable Passmore Vineyard
Total Acidity	5.29 g/L
pH	3.65
Sweetness level	dry
Alcohol by volume	12.9%
Fermentation	stainless steel, Tank #23 (T23)



C R A F T S M A N S H I P • P A S S I O N • C O M M I T M E N T

LAMOREAUX
LANDING



W I N E C E L L A R S

For over twenty years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. This philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.