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

CABERNET FRANC

Baked plum and cacao nib on the nose hints at this vintage's depth and intensity. Vivid black currant carries through the palate, laced with savory tones of oregano and black pepper, delicately balanced by a smoky, earthy finish. Enjoy with anything made on the grill this summer, or save to enjoy later this fall with braised short ribs and horseradish mashed potatoes.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes, estate bottled
Total Acidity	5.83 g/L
pH	3.41
Sweetness level	dry
Alcohol by volume	13.4%
Fermentation	open top vats



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.