
2018

ESTATE BOTTLED

DRY ROSÉ

Fresh and spritely, with a nose of strawberry and juicy watermelon, complemented by vivid flavors of sun-ripened berries and pomegranate with hints of orange zest. The mouthfeel is round and lush, with lightly peppery edges and a clean, refreshing stony finish. Delicious by itself, or paired with a shared platter of charcuterie and fine cheese, fresh fruits, grilled fish or shrimp, or pork barbecue.

TECHNICAL INFORMATION

Grape Variety 100% Cabernet Franc

Appellation Finger Lakes, estate bottled

Total Acidity 6.30 g/L

pH 3.40

Sweetness level dry

Alcohol by volume 12.8%

Fermentation stainless steel



CRAFTSMANSHIP • PASSION • COMMITMENT

LAMOUREAUX
LANDING



WINE CELLARS

For over twenty-five 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.