
2 0 1 5

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

DRY ROSÉ

GOLD MEDAL

2016 Atlantic Seaboard Wine Association Wine Competition

Aromas of berries and blossoms complement full flavors of strawberry and melon, all wrapped in soft, creamy texture, and finishing with notes of wet stone and tangy, mouthwatering acidity. Try pairing with a picnic of charcuterie, cheese and fresh fruit, and also with roasted pork or grilled fish.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes, estate bottled
Total Acidity	4.85 g/L
pH	3.53
Sweetness level	dry
Alcohol by volume	13.7%
Fermentation	stainless steel



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.