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

MERLOT BLOCK 137

Opening with cinnamon and smoke on the nose, this approachable wine offers supple tannins and great freshness on the palate of cherry and plum. Serve with rosemary roasted chicken or creamy sun-dried tomato risotto. A treat with dark chocolate.

TECHNICAL INFORMATION

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|--------------------------|------------------------------|
| Grape Variety | 100% Merlot |
| Appellation | Finger Lakes, estate bottled |
| Total Acidity | 6.09 g/L |
| pH | 3.24 |
| Sweetness level | dry |
| Alcohol by volume | 12.4% |
| Fermentation | 18 months American oak |

\$17.99 RETAIL PRICE



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.