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

T23 UNOAKED CABERNET FRANC

90 POINTS *Wine Enthusiast*

An expressive red aged in stainless steel, resulting in a smooth, fruit-forward wine. Intense berry aromas mellow into notes of herbal oregano. The palate is bright with plum and a touch of orange. A lighter-bodied red, T23 can be paired superbly with game-fowl or salmon.

TECHNICAL INFORMATION

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|--------------------------|---|
| Grape Variety | 100% Cabernet Franc |
| Appellation | Finger Lakes |
| Vineyard | estate bottled from our sustainable Passmore Vineyard |
| Total Acidity | 4.94 g/L |
| pH | 3.68 |
| Sweetness level | dry |
| Alcohol by volume | 12.7% |
| 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.