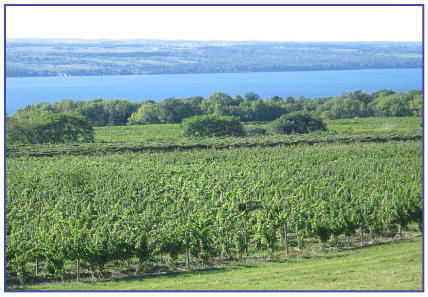
LAMOREAUX
LANDING

WINE CELLARS

Sustainability at Lamoreaux Landing

For three generations our family has been growing wine grapes on the shores of Seneca Lake using only sustainable viticultural practices. So it's not just a fad for us, it's who we are. These "green" decisions not only protect the health of our employees, consumers, and neighbors, but also insure our continued ability to grow and deliver the best possible wine for generations to come.



2010 Merlot
Block 137

The afternoon sun warms this west-facing vineyard site, producing grapes that showcase generous fruit flavors of plum and cherry. Opening with cinnamon and smoke on the nose, this approachable wine offers supple tannins and great freshness on the palate. Serve with rosemary roasted chicken, or creamy sun-dried tomato risotto. A treat with dark chocolate.

Grape Variety:
100% Merlot
Appellation:
Finger Lakes
Estate Bottled
Total Acidity: 6.39 g/L
pH: 3.36
Sweetness level: Dry
Alcohol by volume: 13.9%
Fermentation: Open top vats
Ageing: 18 months
American Oak

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