
2019

ESTATE BOTTLED

T23 UNOAKED CABERNET FRANC

2019 brought us a cool and sunny growing season, and our patience in picking late was rewarded with the perfect balance of acidity and character. The grapes went through 100% carbonic maceration, and the wine aged in stainless steel for six months. It's medium in body and very fruit-forward but balanced by a quiet herbal presence.

BEST IN CLASS - *New York Wine Classic*

93 POINTS - *Beverage Testing Institute*

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes
Vineyard	estate bottled from our sustainable Passmore Vineyard
Total Acidity	6.9 g/L
pH	3.32
Sweetness level	dry
Alcohol by volume	12.6%
Fermentation	stainless steel, Tank #23 (T23) 100% Carbonic Maceration



CRAFTSMANSHIP • PASSION • COMMITMENT

LAMOREAUX
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.