

LAMOREAUX
LANDING



WINE CELLARS

2022 T23 CABERNET FRANC

VINEYARD NOTES

Soil: Honeoye Silt Loam/

Lansing Gravelly Silt Loam

Clone: 1/214/327

Elevation: 886-935 feet

Vineyard: Passmore/Yellow Dog/
Clawson

Trellis: Scott Henry Trellis System

Age of Vines: 1985, 2005, 2020

Distance From Seneca Lake: 1.0-1.1 miles

FROM THE CELLAR

Fruit was harvested on October 6th and 12th from all three of our estate vineyards. The 2022 growing season presented us with hot days and cool nights resulting in extensive character and abundant acidity in both reds and whites.

FERMENTATION/ MATURATION

Partial whole berry fermentation was accomplished in open top fermenters. The fermenting wine was then pressed off part way through and the fermentation was allowed to finish in stainless steel tanks (Tank #23).

WINE NOTES

Perfectly balanced with acidity and grape tannins, this Cabernet Franc is driven by aromas of fresh herbs and strawberries following through to sun ripened raspberries on the palate. Incredibly versatile when it comes to food, T23 shines with your favorite barbecue, fondue made with local cheese or with a slight chill on the bottle next to the lake.

TECHNICAL DATA

Variety: Cabernet Franc

Brix at Harvest: 22.8

Aging: 90% Stainless Steel
10% Concrete Egg

Bottled: 9/8/23

Alcohol: 12.5 %

TA: 5.5 g/l
pH: 3.62



For over thirty 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.

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