

LAMOREAUX  
LANDING



WINE CELLARS

## 2023 DRY ROSÉ

### VINEYARD NOTES

Soil: Honeoye Silt Loam    Trellis: Scott Henry Trellis System  
Clone: 1    Age of Vines: 2005  
Elevation: 886 feet    Distance From Seneca Lake: 0.85 miles  
Vineyard: Passmore

### TECHNICAL DATA

Variety: Cabernet Franc    Bottled: 3/5-3/7/24  
Brix at Harvest: 20.5    Alcohol: 12.7%  
Aging: 100% Stainless Steel    TA: 5.86 g/L  
pH: 3.42

### WINE NOTES

**HARVEST:** Harvested on October 3rd and 5th this specially selected fruit was destemmed and crushed before going directly to the press without additional skin contact. The 2023 growing season presented us with a late Spring frost followed by a hot and dry Summer resulting in a very small crop of exceptional quality. Whites and rosé were harvested early to preserve acidity.

### FROM THE CELLAR

#### FERMENTATION/MATURATION/WINEMAKER'S NOTES:

Stainless steel fermentation and aging were used to preserve the vineyard character. An enchanting pink hue and subtle aromas of ruby-red grapefruit introduce you to an elegant, fruit-forward wine with a bright, refreshing finish of red raspberries and a hint of lemon zest. Serve this delicate Dry Rosé made from 100% Cabernet Franc with a classic brunch or with a fresh goat cheese salad and savory profiteroles.



*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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