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

CABERNET FRANC

GOLD MEDAL *and* BEST OF CLASS
2017 New World International Wine Competition

A richly textured wine with flavors of black currant and raspberry lifted by aromas of cacao nibs and toasted coconut. The richness of the wine is balanced by vibrant acidity and a warm, cinnamon spice note. Pair with stuffed and roasted mushroom caps or grilled venison.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes, estate bottled
Total Acidity	6.0 g/L
pH	3.49
Sweetness level	dry
Alcohol by volume	13.5%
Fermentation	open top vats



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.