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

CABERNET FRANC

A warm, approachable vintage showing earth and cedar on the nose complemented by notes of cacao nib and coffee, balanced by robust flavors of plump cherry and ripe plum on the palate. The finish is satisfyingly spicy with hints of savory oregano and tobacco. A food-friendly wine well-suited to hearty roasted mushrooms and seasonal vegetables, rack of lamb or a braised beef dish.

TECHNICAL INFORMATION

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|--------------------------|------------------------------|
| Grape Variety | 100% Cabernet Franc |
| Appellation | Finger Lakes, estate bottled |
| Total Acidity | 6.21 g/L |
| pH | 3.47 |
| Sweetness level | dry |
| Alcohol by volume | 12.5% |
| 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.