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

MERLOT BLOCK 137

Warm aromas of cedar smoke, dried fruits and exotic spices hint at plush notes of ripe plum and berries that permeate the palate, enveloped by supple tannins and earthy freshness with a generous finish. Try with grilled meats seasoned with aromatic herbs, tomato-based dishes, full-flavored cheeses, or dark chocolate.

TECHNICAL INFORMATION

Grape Variety	100% Merlot
Appellation	Finger Lakes, estate bottled
Total Acidity	6.04 g/L
pH	3.28
Sweetness level	dry
Alcohol by volume	13.5%
Fermentation	open top vats; 100% aged in oak barrels for 18 months



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.