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ESTATE BOTTLED

DRY ROSÉ

GOLD MEDAL New York Wine Classic
GOLD MEDAL Indy International Wine Competition

Fresh and spritely, with a nose of piquant berry and ripe plum, complemented by exuberant flavors of sun-ripened raspberries and mouthwatering acidity, culminating in an everlasting finish. Especially delicious by itself, or with a platter of charcuterie and cheese, or pork barbecue.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes, estate bottled
Total Acidity	5.65 g/L
pH	3.39
Sweetness level	dry
Alcohol by volume	13.2%
Fermentation	stainless steel



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



WINE CELLARS

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.