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

MERLOT BLOCK 137

91 POINTS, GOLD MEDAL
2016 Los Angeles International Wine Competition

A full-bodied vintage brimming with black currant and dried cherries, complemented by nuances of smoke and spice, and enveloped by velvety tannins that endure through a long, plush finish. Try with roasted or grilled meats with aromatic herbs, tomato-based dishes, full-flavored cheeses, or your best-loved dark chocolate.

TECHNICAL INFORMATION

Grape Variety	100% Merlot
Appellation	Finger Lakes, estate bottled
Total Acidity	5.74 g/L
pH	3.19
Sweetness level	dry
Alcohol by volume	13.9%
Fermentation	18 months American oak



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.