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

DRY ROSÉ

94 POINTS *and* GOLD MEDAL
2015 Los Angeles International Wine Competition

A fresh, spritely wine with a nose of piquant strawberries, plum, and a touch of fresh mint. This coral-colored beauty enchants in the glass with the exuberant aroma of watermelon, a creamy, medium-bodied mouth feel, and a lingering berries-and-cream finish. Julia Child once said, “Rosé can be served with anything,” though pork barbecue and salad Niçoise are especially lovely pairings.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes, estate bottled
Total Acidity	4.83 g/L
pH	3.44
Sweetness level	dry
Alcohol by volume	12.8%
Fermentation	stainless steel



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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.