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

T23 UNOAKED CABERNET FRANC

An expressive red aged in stainless steel, resulting in a smooth, fruit-forward wine. Intense berry aromas mellow into notes of herbal oregano. The palate is bright with plum and a touch of orange. A lighter bodied red, T23 can be paired superbly with game-fowl or salmon.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes
Vineyard	estate bottled from our sustainable Passmore Vineyard
Total Acidity	6.1 g/L
pH	3.39
Sweetness level	dry
Alcohol by volume	12.5%
Fermentation	stainless steel, Tank #23 (T23)



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.