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

DRY ROSÉ

Aromas of spring-crisp cherry blossom complement a cool, fleshy melon mouthfeel. Edged with peppery, mouthwatering zing, the finish quenches with ripe brambleberries and freshly whipped cream. Try with seafood paella, pizza with arugula and prosciutto, or at your next holiday gathering.

TECHNICAL INFORMATION

Grape Variety 100% Cabernet Franc

Appellation Finger Lakes, estate bottled

Total Acidity 3.84 g/L

pH 3.80

Sweetness level dry

Alcohol by volume 13.8%

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



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.