

LAMOREAUX
LANDING



WINE CELLARS



2018 CABERNET FRANC

VINEYARD NOTES

Soil: Honeoye Silt Loam

Trellis: Scott Henry Trellis System

Clone: 1

Age of Vines: 1995, 2005

Elevation: 886-935 feet

Distance From Seneca Lake: 1.0-1.1 miles

Vineyard: Passmore/Yellow Dog

FROM THE CELLAR

HARVEST: Fruit was harvested on October 16th and 20th from our Passmore and Yellow Dog estate vineyards. The 2018 growing season presented us with our most challenging harvest ever with record rainfall in August and September. However, the vintage resulted in classic whites and ageable reds.

FERMENTATION/

MATURATION: The fruit was destemmed and crushed before fermenting on the skins in 1 ton open top vats. The crushed berry fermentation provides added extraction of fine grape tannins. 18 months of barrel aging allows the wine to develop an added complexity while lifting and showcasing the varietal and vineyard characteristics.

TECHNICAL DATA

Variety: Cabernet Franc

Bottled: 5/21,22,26 2020

Brix at Harvest: 20.5

Alcohol: 11.5%

Aging: 18 Months Oak

TA: 5.7 g/l

70% American

pH: 3.5

30 % French

WINE NOTES

Slight cedar and bell pepper on the nose are balanced with tart cherry and cranberry on the palate that transition into a finish of white pepper and tobacco. Bright acidity and tannin result in a harmonious wine worthy of aging 10+ years.

For over thirty 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.

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