
2018

ESTATE BOTTLED

CABERNET FRANC

Slight cedar and lavender on the nose is balanced by tart cherry and cranberry on the palate moving to a finish of white pepper and tobacco. Bright acidity blends into this wine's great tannic structure.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes, estate bottled
Total Acidity	5.7 g/L
pH	3.5
Sweetness level	dry
Alcohol by volume	11.5%
Fermentation	open top vats



CRAFTSMANSHIP • PASSION • COMMITMENT

LAMOREAUX
LANDING



WINE CELLARS

For over twenty-five 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.