

LAMOREAUX
LANDING



WINE CELLARS

2021 T23 CABERNET FRANC

VINEYARD NOTES

Soil: Honeoye Silt Loam Trellis: Scott Henry Trellis System
Clone: 1 Age of Vines: 1985, 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 20th from our Passmore and Yellow Dog estate vineyards. The 2021 growing season presented us with cool and wet conditions resulting in an above average crop and abundant acidity in both reds and whites.

FERMENTATION/

MATURATION: Partial whole berry fermentation was accomplished in open top fermenters. The fermenting wine was then pressed off part way through and the fermentation was allowed to finish in stainless steel tanks (Tank #23).

TECHNICAL DATA

Variety: Cabernet Franc Bottled: 5/11-18/22
Brix at Harvest: 21.5 Alcohol: 12.0 %
Aging: 95% Stainless Steel TA: 5.0 g/l
5% Concrete Egg pH: 3.59

WINE NOTES

Perfectly balanced with acidity and grape tannins, this Cabernet Franc is driven by ripe red fruits and is medium-bodied with a round, balanced finish and plenty of herbal characteristics.

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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