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

T23 UNOAKED CABERNET FRANC

2020 brought us a warm and sunny growing season, and an earlier pick rewarded us with the perfect balance of acidity and character. The grapes went through 100% carbonic maceration, and the wine aged in stainless steel for six months. It's medium in body and very fruit-forward but balanced by a quiet herbal presence.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes
Vineyard	estate bottled from our sustainable Passmore Vineyard
Total Acidity	5.9 g/L
pH	3.65
Sweetness level	dry
Alcohol by volume	12.0%
Fermentation	stainless steel, Tank #23 (T23) 100% Carbonic Maceration



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LAMOREAUX
LANDING



W I N E C E L L A R S

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.