

LAMOREAUX
LANDING



WINE CELLARS



2022 DRY ROSÉ

VINEYARD NOTES

Soil: Honeoye Silt Loam Trellis: Scott Henry Trellis System

Clone: 1

Age of Vines: 2005

Elevation: 886 feet

Distance From Seneca Lake: .85 miles

Vineyard: Passmore

FROM THE CELLAR

HARVEST: Harvested on October 3rd and 5th this specially selected fruit was destemmed and crushed before going directly to the press without additional skin contact. The 2022 growing season presented us with near drought conditions resulting in a very small crop of exceptional quality. Whites and rosé were harvested early to preserve acidity.

FERMENTATION/ Stainless steel fermentation and aging to preserve
MATURATION: the vineyard character.

TECHNICAL DATA

Variety: Cabernet Franc **Bottled:** 2/22-2/23/23
Brix at Harvest: 20.5 **Alcohol:** 12.4%
Aging: 100% Stainless Steel **TA:** 6.38 g/L
pH: 3.46

WINE NOTES

An enchanting pink hue and subtle aromas of lavender and citrus introduce you to an elegant, fruit-forward wine with a bright, refreshing finish. Serve this delicate Dry Rosé made from 100% Cabernet Franc with a classic brunch or next to a savory Mediterranean salad with artichokes and olives.

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.

607.582.6011 LAMOREAUXWINE.COM

9224 State Route 414, Lodi, NY 14860