
2 0 1 3

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

MERLOT BLOCK 137

Inviting aromas of smoke and exotic fruits and spices hint at warm, plush plum and dark cherry notes that permeate the palate, enveloped by supple tannins and earthy freshness, with a generous, spicy finish. Try with a hearty herb-roasted chicken dish, your favorite full-flavored cheeses, or pasta with a hearty tomato sauce.

TECHNICAL INFORMATION

Grape Variety	100% Merlot
Appellation	Finger Lakes, estate bottled
Total Acidity	6.0 g/L
pH	3.35
Sweetness level	dry
Alcohol by volume	13.6%
Fermentation	open top vats; 100% aged in oak barrels for 18 months



C R A F T S M A N S H I P • P A S S I O N • C O M M I T M E N T

LAMOREAUX
LANDING



W I N E C E L L A R S

For over twenty 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.