
2018

ESTATE BOTTLED

T23 UNOAKED CABERNET FRANC

A unique Cabernet Franc aged exclusively in stainless steel, resulting in an intensely fruit-forward wine. This wine showcases bright notes of cherry and cranberry with a satisfyingly smooth mouthfeel. T23 can be paired with a great variety of foods, especially tomato-based dishes, and grilled or roasted poultry or pork.

TECHNICAL INFORMATION

Grape Variety	100% Cabernet Franc
Appellation	Finger Lakes
Vineyard	estate bottled from our sustainable Passmore Vineyard
Total Acidity	5.6 g/L
pH	3.70
Sweetness level	dry
Alcohol by volume	11.2%
Fermentation	stainless steel, Tank #23 (T23)



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.