

LAMOREAUX LANDING



WINE CELLARS

SUSTAINABILITY AT LAMOREAUX LANDING

For three generations our family has been growing wine grapes on the shores of Seneca Lake using only sustainable viticultural practices. So it's not just a fad for us, it's who we are.

These "green" decisions not only protect the health of our employees, consumers, and neighbors, but also insure our continued ability to grow and deliver the best possible wine for generations to come.



2011 CABERNET FRANC

Savory spices of oregano and thyme accentuate black cherry aromas on the nose. Soft tannins develop into flavors of raspberry, fresh ground coffee and smoky finish. Pair with braised short ribs, rack of lamb or grilled venison.



Grape Variety:
100% Cabernet Franc
Appellation:
Finger Lakes
Estate Bottled
Total Acidity: 6.02 g/L
pH: 3.50
Sweetness level: Dry
Alcohol by volume: 13.1 %
Fermentation: Open top vats
Ageing: 18 months
in oak barrels

LAMOREAUXWINE.COM

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