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

SEMI-DRY RIESLING

DOUBLE GOLD MEDAL San Francisco Chronicle Wine Competition

Crisp and elegantly balanced, with a generous mouthfeel, brimming with flavors of Ginger Gold apple and bright dried apricot, and finishing with clean minerality and racy dashes of citrus zest. Enjoy pairing with your favorite spicy cuisine, rich seasonal dishes, or with a platter of fruits and cheeses.

TECHNICAL INFORMATION

Grape Variety	100% Riesling
Appellation	Finger Lakes, estate bottled
Total Acidity	6.64 g/L
pH	2.93
Sweetness level	medium sweet (IRF©)
Alcohol by volume	12.6%
Fermentation	stainless steel



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.