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ESTATE BOTTLED

GRÜNER VELTLINER

One of our most compelling varietals, originating from Austria – this wine shows a clean, light aroma of sun-ripened limes, hinting at the intense citrus and stone fruit flavors to be found on the palate and the zingy texture of its finish. A fine pairing with grilled or roasted artichokes, fish, pork or poultry, heavily spiced or seasoned with your favorite herbs.

TECHNICAL INFORMATION

Grape Variety	100% Grüner Veltliner
Appellation	Finger Lakes, estate bottled
Total Acidity	5.30 g/L
pH	3.25
Sweetness level	dry
Alcohol by volume	13.2%
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



WINE CELLARS

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.