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

## MOSCATO

Crisp, elegant and delightfully refreshing. Bright flavors of citrus, papaya, and peach are lifted by a light spritz and a dash of ginger, with a racy finish of lime zest and candied pineapple. A delightful refreshment year-round, which pairs especially well with cured meats, fresh fruit, or a creamy dessert.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Muscat Ottonel
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Total Acidity</b>	4.62 g/L
<b>pH</b>	3.54
<b>Sweetness level</b>	62.0 g/L
<b>Alcohol by volume</b>	8.0%
<b>Fermentation</b>	stainless steel



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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.