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ESTATE BOTTLED

SEMI-DRY GEWÜRZTRAMINER

GOLD MEDAL Tasters Guild International Wine Judging

Inviting notes of honey and lychee fruit greet the nose, lifted by lush and mouthfilling flavors of juicy mango, pear and cool melon, with hints of lime and candied ginger showing in a refreshing finish. A great pairing with your favorite spicy Asian entrée, aged cheeses with dried fruits, and pork with barbecue sauce.

TECHNICAL INFORMATION

Grape Variety 100% Gewürztraminer

Appellation Finger Lakes, estate bottled

Total Acidity 4.88 g/L

pH 3.52

Sweetness level 31.0 g/L

Alcohol by volume 11.8%

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.