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

42 NORTH

A unique blend of Muscat Ottonel, Chardonnay and Riesling brimming with aromatic intensity as scents of honeysuckle mingle with peach and apricot. Food-friendly and well suited to spicy pad thai with tofu, chicken, or shrimp.

TECHNICAL INFORMATION

Grape Variety	68% Muscat Ottonel 27% Chardonnay 5% Riesling
Appellation	Finger Lakes, estate bottled
Total Acidity	4.95 g/L
pH	3.36
Sweetness level	196 g/L
Alcohol by volume	13.4%
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.