
2 0 1 4

ESTATE BOTTLED

GRÜNER VELTLINER

GOLD MEDAL

2016 International Eastern Wine Competition

Aromas of nectarine and lime greet the nose, leading to a flowing palate of bright yellow plum with light herbal notes, edged by white pepper in the finish. Especially food friendly – a fine pairing with grilled asparagus, fresh summer salads, or spicy fish dishes.

TECHNICAL INFORMATION

Grape Variety	100% Grüner Veltliner
Appellation	Finger Lakes, estate bottled
Total Acidity	5.48 g/L
pH	3.16
Sweetness level	dry
Alcohol by volume	12.2%
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.