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E S T A T E   B O T T L E D

## RIESLING ICE

92 POINTS and YEAR'S BEST  
*Wine & Spirits*, 2016

JEFFERSON CUP WINNER  
2015 Jefferson Cup Invitational

GOLD MEDAL  
2016 New York Wine & Food Classic

Intense characteristics of vanilla, fresh orange and lilac blossoms mingle on the palate, making this limited production wine a dessert in itself. It will also hold its own when paired with very rich and sweet fare like crème brûlée, mincemeat pie and English trifle.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Riesling
<b>Appellation</b>	Finger Lakes
<b>Vineyard</b>	estate bottled
<b>Total Acidity</b>	8.3 g/L
<b>pH</b>	3.28
<b>Sweetness level</b>	153 g/L
<b>Alcohol by volume</b>	11.7%
<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.