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

V I D A L I C E

BEST IN CLASS

Dan Berger's International Wine Competition 2016

GOLD MEDAL

2016 Tasters Guild Wine Judging

Soft notes of citrus blossoms on the nose compliment a palate of juicy pear and tangy pineapple, with a lasting finish of honey and orange. Enjoy as a dessert by itself, or try pairing with a silky panna cotta, delicate cream puffs, or your favorite fresh fruits.

T E C H N I C A L I N F O R M A T I O N

Grape Variety	100% Vidal Blanc
Appellation	Finger Lakes
Vineyard	estate bottled
Total Acidity	8.7 g/L
pH	3.83
Sweetness level	15.1 g/L
Alcohol by volume	12.8%
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



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.