
2 0 1 3

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

GRÜNER VELTLINER

GOLD MEDAL

2015 Florida State Fair International Wine Competition

This Austrian-style wine has undertones of basil and rosemary on the nose. White peaches and fresh-squeezed oranges on the palate, this crisp white finishes with lots of citrus and hints of white pepper. An extremely food friendly wine that is great with poultry, pork or fish, and will also pair well with asparagus and artichokes.

TECHNICAL INFORMATION

Grape Variety 100% Grüner Veltliner

Appellation Finger Lakes, estate bottled

Total Acidity 4.78 g/L

pH 3.23

Sweetness level dry

Alcohol by volume 12.8%

Fermentation stainless steel

\$19.99 RETAIL PRICE



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.