
2 0 1 5

ESTATE BOTTLED

GEWÜRZTRAMINER

GOLD MEDAL 2017 Florida State Fair Intl. Wine Competition

Inviting pear and rose blossom aromas mingle with white peach, lychee and exotic spices, offering zesty citrus acidity on the palate, with ginger and lemon peel in the finish. Try pairing with spicy Asian dishes, soft cheeses, or a chicken or vegetable curry.

TECHNICAL INFORMATION

Grape Variety	100% Gewürztraminer
Appellation	Finger Lakes, estate bottled
Total Acidity	4.47 g/L
pH	3.72
Sweetness level	dry
Alcohol by volume	13.9%
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.