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

RED OAK VINEYARD RIESLING

EXCLUSIVE SINGLE VINEYARD

GOLD MEDAL 2017 Florida State Fair Intl. Wine Competition

A perennial favorite, this Riesling delivers flavors of watermelon and plum framed by aromas of honeysuckle and peach. Refreshing acidity is balanced with a touch of natural sweetness, making it an ideal mate for pork tenderloin topped with a raspberry ginger sauce.

TECHNICAL INFORMATION

Grape Variety	100% Riesling
Appellation	Finger Lakes
Vineyard	estate bottled from our sustainable Red Oak Vineyard
Total Acidity	6.27 g/L
pH	3.11
Sweetness level	medium dry (IRF®)
Alcohol by volume	12.7%
Fermentation	stainless steel



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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.