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

YELLOW DOG VINEYARD RIESLING

EXCLUSIVE SINGLE VINEYARD

A refreshing and vibrant vintage, offering delicate aromas of citrus peel with bright flavors of key lime and grapefruit, gracefully balanced by a satisfying mineral mouthfeel and a crisp finish. A great match for spicy Thai noodles, your favorite curry dishes or seared scallops with citrus and ginger sauce.

TECHNICAL INFORMATION

Grape Variety	100% Riesling
Appellation	Finger Lakes
Vineyard	estate bottled from our sustainable Yellow Dog Vineyard
Total Acidity	6.77 g/L
pH	2.91
Sweetness level	dry (IRF [®])
Alcohol by volume	12.5%
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.