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

SEMI-DRY GEWÜRZTRAMINER

A light bouquet of orange blossom is lifted by succulent flavors of mango and fresh honeydew melon, with a smooth vein of cooling mint that carries through to a refined and lightly spicy finish. Suggested pairings include aged cheeses and fruit chutney or spicy Asian dishes.

TECHNICAL INFORMATION

Grape Variety	100% Gewürztraminer
Appellation	Finger Lakes, estate bottled
Total Acidity	4.4 g/L
pH	3.78
Sweetness level	17.2 g/L
Alcohol by volume	12.9%
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



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.