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

# SEMI-DRY RIESLING

DOUBLE GOLD MEDAL  
New York Wine & Food Classic

GOLD MEDAL  
Indy International Wine Competition

BEST BUY  
*Wine Enthusiast*

Luscious, ripe peach and Ginger Gold apple aromas mingle with notes of melon and dried apricot. Clean minerality with hints of lime zest on the palate. A perfect wine to serve beside a fresh fruit salad or with German-style sausages.

## TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Riesling
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Total Acidity</b>	7.33 g/L
<b>pH</b>	2.92
<b>Sweetness level</b>	medium sweet (IRF©)
<b>Alcohol by volume</b>	11.6%
<b>Fermentation</b>	stainless steel



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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.