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

MOSCATO

An exuberant refreshment that pleases the palate with its silky texture and vivid notes of fresh mango and juicy pear, lifted by a lively spritz and hints of lime zest that dance on the finish. Perfect with brunch, or paired with a spread of cured meats, fresh fruit and cheeses, as well as lighter cream or fruit-based desserts.

TECHNICAL INFORMATION

Grape Variety	100% Muscat Ottonel
Appellation	Finger Lakes, estate bottled
Total Acidity	3.28 g/L
pH	3.60
Sweetness level	50 g/L
Alcohol by volume	11.0%
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.