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

SEMI-DRY RIESLING

GOLD MEDAL

New World International Wine Competition

Aromas of ripe pear and honey unfold into juicy flavors of apricot and Golden Delicious apple, mingling with refreshing notes of cool honeydew melon and lively hints of citrus zest. Enjoy on its own or pair with spicy grilled seafood or sausages, a hearty vegetarian curry, or a fresh fruit salad.

TECHNICAL INFORMATION

Grape Variety	100% Riesling
Appellation	Finger Lakes, estate bottled
Total Acidity	6.44 g/L
pH	2.96
Sweetness level	medium sweet (IRF [®])
Alcohol by volume	11.6%
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-five 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.