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2018

ESTATE BOTTLED

## GRÜNER VELTLINER

A crisp, satisfying white wine, showing airy notes of citrus and fresh herbs on a delicate, focused palate of stone fruit and green apple. Light, peppery warmth in the finish makes for an especially food-friendly wine – pair with roasted artichokes, fish, pork or poultry, seasoned with your favorite herbs.

### TECHNICAL INFORMATION

**Grape Variety** 100% Grüner Veltliner

**Appellation** Finger Lakes, estate bottled

**Total Acidity** 6.1 g/L

**pH** 2.92

**Sweetness level** dry

**Alcohol by volume** 10.5%

**Fermentation** stainless steel



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CRAFTSMANSHIP • PASSION • COMMITMENT

LAMOREAUX  
LANDING



WINE CELLARS

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.