





### VINEYARD NOTES

Clone: 1 Age of Vines: 2007

Elevation: 900 ft Distance From Seneca Lake: 1/2 mile

Vineyard Site: Round Rock Vineyard

### FROM THE CELLAR

HARVEST: Grown on steeply terraced slopes from our Round Rock Vineyard, these vines benefit from well drained Lansing Gravelly Silt loam soil. Harvested on September 21st, the destemmed and crushed fruit was loaded directly into the press. The 2021 growing season presented us with cool and wet conditions resulting in an above average crop and abundant acidity in both reds and whites.

# FERMENTATION/

MATURATION: The juice for this wine was held on the lees for an extended

period of time at a low temperature to aid in the development of varietal characteristics and to promote aromatic complexity. The wine was held for 45 days on the

lees to aid in creating a rich mouthfeel.

## TECHNICAL DATA

LAMOREAUX

Variety: Grüner Veltliner Brix at Harvest: 16.0 Aging: 100% Stainless Steel Bottled: 3/1/22 Alcohol: 10.1% TA: 6.75 g/l

pH: 3.03

### WINE NOTES

Inviting and fresh on the nose with aromas of citrus, green apple, honeydew and exotic spices this wine develops on the palate with crisp acidity and intense fruit made to be a wine to enjoy everyday with an array of dishes.

For over thirty 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.