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

VINEYARD SELECT GRÜNER VELTLINER

Grown on steeply terraced slopes in our sustainable Round Rock Vineyard, these vines benefit from well-drained deep Lansing Gravelly Silt Loam soil. Harvested cold with mouthwatering acidity and then held on the gross lees using a process called stabulation for multiple days, the result is an elegant, light and food-friendly wine for any occasion. Inviting and fresh on the nose with aromas of citrus, green apple, straw and exotic spices, this wine explodes on the palate with crisp acidity and intense fruit. Serve as an aperitif or enjoy with almost any food.

TECHNICAL INFORMATION

Grape Variety	100% Grüner Veltliner
Appellation	Finger Lakes, estate bottled
Total Acidity	6.75 g/L
pH	3.03
Sweetness level	dry (1.1 g/L)
Alcohol by volume	10.1%
Fermentation	stainless steel



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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.