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

GEWÜRZTRAMINER

Aromas of spring blossoms, lychee fruit and spice interlace with delicate flavors of ginger and citrus to culminate in an incredibly food-friendly steely finish. Enjoy on its own or pair with spicy Asian dishes, Mexican cuisine or roasted turkey.

TECHNICAL INFORMATION

Grape Variety	100% Gewürztraminer
Appellation	Finger Lakes, estate bottled
Total Acidity	4.35 g/L
pH	3.48
Sweetness level	dry (0.7 g/L)
Alcohol by volume	11.5%
Fermentation	stainless steel (-70% ambient yeast)



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.