

LAMOREAUX
LANDING



WINE CELLARS

2021 RED OAK RIESLING

VINEYARD NOTES

Soil: Honeoye Silt Loam Trellis: Scott Henry Trellis System
Clone: 10 Age of Vines: Planted 2006
Elevation: 850 feet Distance From Seneca Lake: 0.75 mile
Vineyard: Red Oak

FROM THE CELLAR

The grapes for this single vineyard riesling were picked on October 15th to achieve the optimum balance between ripe fruit and acidity. 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

7 months of fermentation and maturation in stainless steel. Indigenous yeast enhances complexity, while sur lie aging creates a freshness with complex aroma and flavor profile while delivering rich and balanced mouthfeel. Enjoy now with potential to cellar up to 10 years or beyond.

WINE NOTES

Floral, flinty aromas give way to undertones of honeysuckle and pear. Layers of stone fruit unfold through an exquisite finish. Pair this medium-dry Riesling with a pork roast served with roasted apple compote or rich cheese dishes.



TECHNICAL DATA

Variety: Riesling Bottled: 08/10/2022
Brix at Harvest: 19.0 Alcohol: 11.3%
Aging: 100% Stainless Steel TA: 8.2 g/l
pH: 2.91



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.

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