LAMOREAUX LANDING WINE CELLARS

2023 MOSCATO

VINEYARD NOTES

Soil: Honeoye/Lansing
Elevation: 870 feet
Vineyard Site: Block 137
Trellis: Scott Henry Trellis System
Age of Vines: 2000
Distance From Seneca Lake: 0.8 miles

FROM THE CELLAR

Harvested on September 22nd from our estate vineyard, these grapes were specially selected for their luscious fruit character. The 2023 growing season presented us with a late spring frost followed by a hot and dry summer resulting in a very small crop of exceptional quality. Grapes for this wine were harvested early to preserve acidity.

FERMENTATION/ MATURATION

100% stainless steel fermentation and aging with 60 days on the lees was conducted to preserve fruit and acidity and build weight on the palate. The fermentation was arrested to maintain some natural residual sugar.

WINE NOTES

Sweet aromas of peach, grape, and orange blossom entice the palate, as crisp Meyer lemon flavors punctuate the delicate tingling of acidity and light carbonation on the tongue. The half-sparkling style (in Italian: frizzante) gives the perception that this cool climate Moscato is just slightly sweet.

TECHNICAL DATA

Bottled: 3/8/24
Alcohol: 9.4%
TA: 4.60 g/L
pH: 3.47
Variety: Muscat Ottonel
Brix at Harvest: 18.8
Aging: 100% Stainless Steel

For over thirty-five years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed fifty 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 the spirit of exploring the wine and food experience.

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