# LAMOREAUX <br> LANDING <br> $L^{7}$ <br> WINECELLARS 

## 2022 ROUND ROCK RIESLING VINEYARD NOTES

Soil: Lansing Gravelly Silt Loam
Clone: 198
Elevation: 974 ft
Vineyard: Round Rock

## FROM THE CELLAR

The grapes for this single vineyard Riesling were picked on September 2ist and October 6th to achieve the optimum balance between ripe fruit and acidity. The 2022 growing season presented us with hot days and cool nights resulting in extensive character and abundant acidity in both reds and whites.

## FERMENTATION/ MATURATION

The juice for this single vineyard Riesling was held on the lees for eight days at a low temperature to aid in the development of varietal characteristics.
Indigenous yeast enhances complexity, while sur lie aging creates a fresh, complex aroma and flavor profile while delivering a rich and balanced mouthfeel. Enjoy now with potential to cellar up to io years or beyond.


## WINE NOTES

This multi-dimensional off-dry, lush Riesling is intriguing and complex with Meyer lemon on the nose and a hint of almond. The creamy texture reveals ripe Granny Smith apple on the palate, ending with a long, smooth finish.

## TECHNICAL DATA

Variety: Riesling
Brix at Harvest: 2 I. 8
Aging: $100 \%$ Stainless
Steel

Bottled: 09/06/2023
Alcohol: in.8\%
TA: $7.48 \mathrm{~g} / \mathrm{L}$ pH: 3.0


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.

