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

SEMI-DRY RIESLING

Luscious, ripe peach and Ginger Gold apple aromas mingle with notes of melon and dried apricot. Clean minerality with hints of lime zest on the palate. A perfect wine to serve beside a fresh fruit salad or with German-style sausages.

TECHNICAL INFORMATION

Grape Variety	100% Riesling
Appellation	Finger Lakes, estate bottled
Total Acidity	6.24 g/L
pH	3.12
Sweetness level	medium sweet (IRF©)
Alcohol by volume	12.1%
Fermentation	stainless steel



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 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.