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

## 42 NORTH

A lively interplay of texture and flavor - orchard blossom aromas open to crisp D'anjou pear and luxurious stone fruit on the palate, lifted by a hint of baking spice and a cool honeydew finish. This food-friendly wine is well suited to a Thai curry, a pork loin with dried fruit stuffing, or spicy Mexican fare.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	75% Muscat Ottonel 15% Riesling 10% Gewürztraminer
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Total Acidity</b>	3.62 g/L
<b>pH</b>	3.64
<b>Sweetness level</b>	18.16 g/L
<b>Alcohol by volume</b>	13.1%
<b>Fermentation</b>	stainless steel



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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.