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ESTATE BOTTLED

DRY RIESLING

GOLD MEDAL San Francisco Chronicle Wine Competition

A signature Lamoreaux Landing Riesling expressing intense notes of just-ripe white peach and apricot balanced by an edge of minerality. Its energetic palate is highlighted by papaya and kiwi with a refreshing finish of lemon zest. Serve as an aperitif or pair with roasted pork, Thai cuisine, baked ham or poached salmon.

TECHNICAL INFORMATION

Grape Variety	100% Riesling
Appellation	Finger Lakes, estate bottled
Total Acidity	6.65 g/L
pH	2.94
Sweetness level	dry (IRF [®])
Alcohol by volume	12.9%
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



WINE CELLARS

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.