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ESTATE BOTTLED

SEMI-DRY GEWÜRZTRAMINER

GOLD MEDAL Pacific Rim Wine Competition

An inviting bouquet of wildflowers and honey accents flavors of juicy mango and lychee framed by hints of spice and a refreshingly crisp and lightly herbal finish. Suggested pairings include a spicy stir fry, pork with barbecue sauce, or smoked cheeses.

TECHNICAL INFORMATION

Grape Variety 100% Gewürztraminer

Appellation Finger Lakes, estate bottled

Total Acidity 3.58 g/L

pH 3.82

Sweetness level 20.34 g/L

Alcohol by volume 12.6%

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.