

LAMOREAUX  
LANDING



THE CELLARS



## RIESLING CUVÉE

### VINEYARD NOTES

Soil: Honeoye/Lansing      Trellis: Scott Henry Trellis System  
Clone/Vineyard: Multiple      Age of Vines: 1978, 2006, 2007  
Elevation: 816 - 1030 feet      Distance From Seneca Lake: .5 - 1.3 miles

### FROM THE CELLAR

#### FERMENTATION/ MATURATION:

This Riesling was crafted using five different lots of fruit from three different vintages. It combines the best characteristics from the 2018, 2019 and 2020 vintages.

Fermentation was conducted in stainless steel with additional aging in neutral barrels, concrete and stainless steel.

### TECHNICAL DATA

Variety: Riesling      Bottled: 9/2/21  
Brix at Harvest: 20.5      Alcohol: 12.1%  
Aging: 100% Stainless Steel      TA: 9.2 g/l  
pH: 3.11

### WINE NOTES

Vibrant, fresh-cut flowers and fruit flavors complimented by a subtle effervescence create an irresistible Riesling for everyone to enjoy.

*For over thirty 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.*

607.582.6011 [LAMOREAUXWINE.COM](http://LAMOREAUXWINE.COM)

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