
ESTATE BOTTLED

RIESLING CUVÉE

Vibrant, fresh-cut, fruit flavors complemented by a subtle effervescence create an irresistible Riesling for everyone. Fruit for this wine is carefully selected and harvested at the peak of ripeness, then blended for the optimal balance of aromatics, fruit profile, and texture.

TECHNICAL INFORMATION

Grape Variety	100% Riesling
Appellation	Finger Lakes
Total Acidity	7.5 g/L
pH	3.0
Sweetness level	medium-dry (IRF®)
Alcohol by volume	11.5%
Fermentation	stainless steel



CRAFTSMANSHIP • PASSION • COMMITMENT

LAMOREAUX
LANDING



WINE CELLARS

For over twenty-five 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.