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E S T A T E   B O T T L E D

## DRY RIESLING

GOLD MEDAL

2016 New York Wine & Food Classic

A classic Riesling with structured minerality and well-balanced acidity. Varietally expressive aroma of wet slate. Key lime and candied lemon peel appear through the refreshing finish making this a fine pairing for roasted poultry, ginger shrimp curry, or aged cheeses.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Riesling
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Total Acidity</b>	6.72 g/L
<b>pH</b>	3.05
<b>Sweetness level</b>	dry (IRF <sup>®</sup> )
<b>Alcohol by volume</b>	12.4%
<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.