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ESTATE BOTTLED

MOSCATO

Crisp, elegant and thoroughly refreshing, with flavors of fresh mango and passionfruit, lifted by a light spritz, and finishing with a zing of citrus zest. A delightful refreshment year round, which pairs especially well with cured meats, fresh fruit, or a creamy dessert.

TECHNICAL INFORMATION

Grape Variety	100% Muscat Ottonel
Appellation	Finger Lakes, estate bottled
Total Acidity	4.33 g/L
pH	3.73
Sweetness level	50 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.