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E S T A T E B O T T L E D

42 NORTH

91 POINTS

2016 New World International Wine Competition

Complex and graceful, this white blend is more than the sum of its parts. Vivid fruit aromas of melon and grapefruit blend with delicate floral notes of rose and lilac creating a work of lovely sophistication. Staff suggests trying with your favorite soft cow's milk cheese or a berries and cream tart.

TECHNICAL INFORMATION

Grape Variety	85% Muscat Ottonel 10% Chardonnay 5% Riesling
Appellation	Finger Lakes, estate bottled
Total Acidity	5.31 g/L
pH	3.41
Sweetness level	21.31 g/L
Alcohol by volume	12.5%
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



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.