
2 0 1 7

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

VIDAL ICE

BEST NEW WORLD DESSERT WINE

New World International Wine Competition

DOUBLE GOLD MEDAL

Florida State Fair International Wine Competition

Crisp spring blossoms greet the nose, leading into silky notes of honey that are lifted by vivid bursts of juicy pineapple and apricot, culminating in a perfectly balanced and satisfying sweet and tart finish. Enjoy by itself, or try with your favorite creamy desserts, panna cotta, or a platter of fruits and cheeses.

TECHNICAL INFORMATION

Grape Variety	100% Vidal Blanc
Appellation	Finger Lakes
Vineyard	estate bottled
Total Acidity	9.1 g/L
pH	3.67
Sweetness level	149 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-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.