

LAMOREAUX
LANDING



WINE CELLARS



2019 SEMI DRY RIESLING

VINEYARD NOTES

Soil: Honeoye/Lansing Trellis: Scott Henry Trellis System
Clone/Vineyard: Multiple Age of Vines: 1978, 2006, 2007
Elevation: 816 - 1030 feet Distance From Seneca Lake: .5 - 1.3 mile

FROM THE CELLAR

HARVEST: This Riesling was harvested from three different estate vineyard sites from October 6th through 8th. The 2019 growing season presented a cool and dry summer culminating in a warm fall resulting in signature acidity.

FERMENTATION: All vineyard blocks of this Riesling were fermented separately to create more complex and dynamic mouthfeel and flavor.

MATURATION: 8 months of maturation in stainless steel with minimal oxygen exposure allows vineyard and varietal characteristics to shine in this Lamoreaux Landing house style Riesling. Enjoy now with potential for cellaring up to 10 years.

TECHNICAL DATA

Variety: Riesling Bottled: 6/22-6/25/20
Brix at Harvest: 20.0 Alcohol: 11.6%
Aging: 100% Stainless Steel TA: 8.7 g/l
pH: 2.80

WINE NOTES

Aromas of ripe peach and honey unfold into juicy flavors of apricot and yellow apples that mingle with refreshing notes of cool honeydew melon and lively hints of citrus zest

For over thirty 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.

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