

LAMOREAUX

LANDING



WINE CELLARS

2020 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 miles



FROM THE CELLAR

HARVEST: This Riesling was harvested between four different estate vineyard sites from October 2nd-15th, 2020. The 2020 growing season presented a strong and complete vintage with ripeness, strength and balance.

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

MATURATION: 10 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: 7/7-7/9/21

Brix at Harvest: 21.6

Alcohol: 12.2%

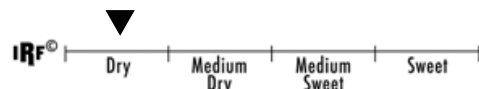
Aging : 100% Stainless Steel

TA: 8.7

pH: 2.75

WINE NOTES

This dry Riesling made to represent Lamoreaux Landings classic house style, has aromatics of apricot, peach, pineapple and marachino cherry. The palate is well structured with high acid, medium body and mimicking fruit characteristics making it an ideal every day wine to enjoy.



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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