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

MOSCATO

Bright, fruit flavors of clementine and pomegranate are beautifully complemented by subtle notes of coconut and lime leaf. A hint of white pepper on the finish and a light effervescence balance the flavor and texture resulting in a refined and refreshing Moscato.

TECHNICAL INFORMATION

Grape Variety	100% Muscat Ottonel
Appellation	Finger Lakes, estate bottled
Total Acidity	7.1 g/L
pH	3.14
Sweetness level	54.0 g/L
Alcohol by volume	11.5%
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



WINE CELLARS

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.