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ESTATE BOTTLED

# MUSCAT OTTONEL

The grapes for this wine were carefully picked at the peak of ripeness, fermented on the skins, then briefly aged in neutral oak barrels. This wine offers floral aromas and flavors of ripe stonefruit. A full mouthfeel is balanced by fresh acidity and soft tannins.

## TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Muscat Ottonel
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Total Acidity</b>	5.5 g/L
<b>pH</b>	3.42
<b>Sweetness level</b>	5.55 g/L
<b>Alcohol by volume</b>	11.2%
<b>Fermentation</b>	stainless steel



CRAFTSMANSHIP • PASSION • COMMITMENT

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.