

LAMOREAUX
LANDING



WINE CELLARS

2020 RED OAK RIESLING

VINEYARD NOTES

Soil: Honeoye Silt Loam Trellis: Scott Henry Trellis System

Clone: 10

Age of Vines: Planted 2006

Elevation: 850 feet

Distance From Seneca Lake: .75 mile

Vineyard: Red Oak



FROM THE CELLAR

HARVEST:

The grapes for this single vineyard riesling were picked on October 12th to achieve the optimum balance between ripe fruit and acidity. The 2020 growing season presented a strong and complete vintage with ripeness, strength and balance.

FERMENTATION/ MATURATION:

10 months of fermentation and maturation in stainless steel. Indigenous yeast enhances complexity, while sur lie aging creates a freshness with complex aroma and flavor profile while delivering rich and balanced mouthfeel. Enjoy now with potential to cellar up to 10 years or beyond.

TECHNICAL DATA

Variety: Riesling

Bottled: 7/7/21

Brix at Harvest: 21.5

Alcohol: 11.7%

Aging: 100% Stainless Steel

TA: 8.69 g/L

pH: 2.82

WINE NOTES

Bright citrus notes of mandarin orange and wild herbs on the nose backed with a palate consisting of lime zest and lemon meringue are brought together with a lengthy sweet tart finish.



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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