

LAMOREAUX
LANDING



WINE CELLARS

2021 MOSCATO

VINEYARD NOTES

Soil: Honeoye/Lansing

Trellis: Scott Henry Trellis System

Elevation: 870 feet

Age of Vines: 2000

Vineyard Site: Block 137

Distance From Seneca Lake: .8 miles

FROM THE CELLAR

HARVEST: Harvested on September 27th from our estate vineyard, these grapes were specially selected for their luscious fruit character. The 2021 growing season presented us with cool and wet conditions resulting in an above average crop and abundant acidity in both reds and whites.

**FERMENTATION/
MATURATION:** 100% stainless steel fermentation and aging with 45 days on the lees was conducted to preserve fruit, acidity and build weight on the palate. The fermentation was arrested to maintain some natural residual sugar.



TECHNICAL DATA

Variety: Muscat Ottonel

Bottled: 3/3/22

Brix at Harvest: 18.0

Alcohol: 11.4%

Aging: 100% Stainless Steel

TA: 5.85 g/L

pH: 3.19

WINE NOTES

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

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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