

LAMOREAUX
LANDING



WINE CELLARS



2021 SEMI-DRY GEWÜRZTRAMINER

VINEYARD NOTES

Soil: Honeoye/Lansing

Trellis: Scott Henry Trellis System

Elevation: 833-860 feet

Age of Vines: 1978, 1995, 2000

Vineyard Site: Block 137/Freese

Distance From Seneca Lake: .75 miles

FROM THE CELLAR

HARVEST: Harvested from October 6th through 8th from two of our estate vineyards, these grapes were specially selected for their traditional Gewurztraminer character. A portion of the fruit was cold soaked on the skins to further accentuate the vintage. 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/ 100% stainless steel fermentation and aging

MATURATION: with 30 days on the lees was conducted to preserve fruit, acidity and build weight on the palate.

TECHNICAL DATA

Variety: Gewürztraminer Bottled: 5/9/22
Brix at Harvest: 20.0 Alcohol: 11.5%
Aging: 100% Stainless Steel TA: 4.35 g/l
pH: 3.48

WINE NOTES

Floral aromas followed by honey, spice and lychee fruit on the nose are complimented by lush flavors of juicy mango, pear and ripe melon with a lengthy candied ginger 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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