

LAMOREAUX
LANDING



WINE CELLARS

2021 VIDAL ICE

VINEYARD NOTES

Soil: Honeoye Silt Loam Trellis: Scott Henry Trellis System

Vineyard: Passmore Age of Vines: 1985

Elevation: 863 feet Distance From Seneca Lake: .75 miles



FROM THE CELLAR

HARVEST:

Hand picked from our Passmore Vineyard on October 19th and 21st at the peak of ripeness and the perfect balance of acidity and character. These grapes were then cryogenically frozen to -15 degrees and pressed on December 7th and 8th. 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: Fermented to the perfect balance of acid and natural sweetness and then aged for 8 months in stainless steel.

TECHNICAL DATA

Variety: Vidal Blanc Bottled: 9/19/22
Brix at Harvest: 36.0 Alcohol: 12.2%
Aging: Stainless Steel TA: 8.70 g/L
pH: 3.71

WINE NOTES

Aromas of elderflower, orange blossom, and green apple are complimented with a palate rich of honeyed pear and caramelized apple. Round, creamy and complex mouthfeel are perfectly balanced with a tangerine and mandarin orange 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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