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E S T A T E B O T T L E D

# GEWÜRZTRAMINER

This expressive example of Gewürztraminer shows passionfruit, papaya and a hint of juniper on the nose, flavors of Bosc pear and white grapefruit with luxurious weight and a refreshing, spicy finish. It is a dynamic wine that stands up to foods with bold flavors like smoked salmon canapés or jambalaya.

## TECHNICAL INFORMATION

**Grape Variety** 100% Gewürztraminer

**Appellation** Finger Lakes, estate bottled

**Total Acidity** 4.47 g/L

**pH** 3.72

**Sweetness level** dry

**Alcohol by volume** 13.9%

**Fermentation** stainless steel

\$14.99 RETAIL PRICE



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C R A F T S M A N S H I P • P A S S I O N • C O M M I T M E N T

LAMOREAUX  
LANDING



W I N E C E L L A R S

For over twenty 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.