# Lamoreaux Landing Wine Cellars

# **DRY RIESLING**



ORIGIN Finger Lakes

VINTAGE 2020

COLOR White

WINE TYPE Still wine



## **TASTING NOTE**

A classic Riesling with structured minerality, balanced acidity and aromas of wet slate.

#### **PRODUCER**

For over thirty years, we have dedicated our winemaking practices to a philosophy of collaboration with the environment. We have meticulously managed the vineyards by applying sustainable agricultural practices across twenty separate blocks of vines at our estate. This philosophy is continued in the 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 with a sense of place in a spirit of exploring the wine and food experience.

#### VINEYARD INFORMATION

Estate grown and bottled from sustainably farmed vineyards in the limestone soils on the eastern shores of Seneca Lake.

# **VINIFICATION**

100% estate fruit, 100% stainless steel

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
12.2%	8.7 g/l (Tartaric)	7 g/l	2.75

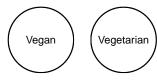
## **BLEND**

100% Riesling

# HIGHLIGHTS



## **CERTIFICATIONS**



# AWARDS



**BOTTLE** 

SIZE 75cl

New York Wine & Grape Foundation www.newyorkwines.org

