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

RIESLING ICE

Intense characteristics of vanilla, fresh orange and lilac blossoms mingle on the palate, making this limited production wine a dessert in itself. It will also hold its own when paired with very rich and sweet fare like crème brûlée, mincemeat pie and English trifle.

TECHNICAL INFORMATION

Grape Variety	100% Riesling
Appellation	Finger Lakes
Vineyard	estate bottled
Total Acidity	8.3 g/L
pH	3.28
Sweetness level	153 g/L
Alcohol by volume	11.7%
Fermentation	stainless steel

\$38.00 RETAIL PRICE



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.