

**Lamoreaux Landing Wine Cellars****2006 Riesling  
(Finger Lakes)**

Sometimes I feel like a broken record. With each and every Riesling I taste from the Finger Lakes, I'm more and more convinced that there is not better region for this grape in the United States. I feel like I recommend them to friends (and readers) constantly. But, they certainly deserve the praise, and Lamoreaux Landing's 2006 Dry Riesling is no exception.

Made with 100 percent estate-grown Riesling, the nose has the intense lime aspect that I've come to expect with many Finger Lakes Rieslings, and also has nice, juicy musk melon aromas and a faint mineral note. Lime is definitely at center stage here. Tank aging on the lees gives this light-bodied wine a little more mouthfeel that you might expect--and even a little spiciness--and there are loads of juicy lime flavors with secondary ripe tropical ones. There is a very distinct pineapple note in the mid-palate that is really nice.

The acidity is fresh but elegant...not racy or overly tart. The wine is impeccably balanced as it moves over your palate. A squirt of fresh lime and just a little minerality mark a finish that lingers just a bit. This is a fine example of dry Finger Lakes Riesling is delicious.

Reviewed October 4, 2007 by [Lenn Thompson](#).

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**THE WINE**

**Winery:** [Lamoreaux Landing Wine Cellars](#)

**Vintage:** 2006

**Wine:** Riesling

**Appellation:** [Finger Lakes](#)

**Grape:** [Riesling](#)

**Price:** \$14.99

**THE REVIEWER****Lenn Thompson**

Lenn Thompson writes about New York wines for *Dan's Papers*, *Long Island Press*, *Long Island Wine Gazette*, *Edible East End* and *Hamptons.com*. Two words describe his taste in wine — *balance* and *nuance*.

Lenn prefers food-friendly, elegant wines to jammy, over-extracted fruit bombs and heavy-handed oak. When reviewing, Lenn tastes each wine three times — alone right after opening, with food, and again the next day — believing that 90-second reviews are unrealistic and not how the average person enjoys wine.