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ESTATE BOTTLED

## RESERVE CHARDONNAY

GOLD MEDAL

2016 International Eastern Wine Competition

This Chardonnay is blended from select barrels to offer the optimal toasted oak notes and creamy mouthfeel. Kiwi, Honeycrisp apple, and a hint of strawberry keep the palate fresh. Consider pairing with pasta alfredo or veal in browned butter.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Chardonnay
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Total Acidity</b>	6.65 g/L
<b>pH</b>	3.29
<b>Sweetness level</b>	dry
<b>Alcohol by volume</b>	12.9%
<b>Fermentation</b>	88% oak (22% French, 66% American) 12% stainless steel 66% malolactic fermentation



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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



WINE CELLARS

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.