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2014

ESTATE BOTTLED

## BLANC DE BLANC

This sparkler shows clementine and almond on the nose with bright lemon on the palate. A lively acid structure is balanced by layers of toasted, bready complexity and a lingering creamy finish from three years spent on the lees. Refreshing and refined, it is a classic sparkling wine made in the traditional *methode champenoise*. This food friendly wine pairs well with most anything, especially lobster and prosciutto or raspberries.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Chardonnay
<b>Appellation</b>	Finger Lakes
<b>Vineyard</b>	Estate Bottled from our sustainable Passmore Vineyard
<b>Total Acidity</b>	11.85 g/L
<b>pH</b>	2.94
<b>Sweetness level</b>	dry
<b>Alcohol by volume</b>	10.8%
<b>Fermentation</b>	traditional method; three years on the lees



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CRAFTSMANSHIP • PASSION • COMMITMENT

LAMOREAUX  
LANDING



WINE CELLARS

For over twenty-five 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.