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

RESERVE CHARDONNAY

91 POINTS

Wine Enthusiast

DOUBLE GOLD MEDAL

Jefferson Cup Invitational Wine Competition

Blended from select barrels to offer a satisfying balance of oak character and lively fruit, highlighting notes of toasted coconut and baked apple tart with a long, buttery finish. Consider pairing with pasta and cream sauce, grilled lobster, or a platter of your best-loved cheeses.

TECHNICAL INFORMATION

Grape Variety	100% Chardonnay
Appellation	Finger Lakes, estate bottled
Total Acidity	5.53 g/L
pH	3.42
Sweetness level	dry
Alcohol by volume	12.9%
Fermentation	67% American oak 33% French Oak 84% malolactic fermentation



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.