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

PINOT NOIR

A lively, jewel-colored vintage, with notes of cinnamon and woodsmoke on the nose. Rich, intense cherry dominates the palate, layered with vivid flavors of cranberry and orange. Pairs well with roasted poultry and root vegetables, any good cheeses, or risotto with mushrooms.

TECHNICAL INFORMATION

Grape Variety	100% Pinot Noir
Appellation	Finger Lakes, estate bottled
Total Acidity	4.87 g/L
pH	3.64
Sweetness level	dry
Alcohol by volume	13.2%
Fermentation	open top vats; aged 9 months in French oak



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.