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

## RESERVE CHARDONNAY

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

<b>Grape Variety</b>	100% Chardonnay
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Total Acidity</b>	5.81 g/L
<b>pH</b>	3.29
<b>Sweetness level</b>	dry
<b>Alcohol by volume</b>	12.5%
<b>Fermentation</b>	50% American oak 50% French Oak 86% 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



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.