

---

2017

ESTATE BOTTLED

## UNOAKED CHARDONNAY

Notes of crisp green apple and nectarine are balanced by a clean, bright acid backbone. With a depth and complexity advanced beyond its stainless steel treatment, the finish brings a lingering purity that serves as the perfect complement to your favorite seafood, white meats or artisan cheeses.

### TECHNICAL INFORMATION

**Grape Variety** 100% Chardonnay

**Appellation** Finger Lakes, estate bottled

**Total Acidity** 6.35 g/L

**pH** 3.16

**Sweetness level** dry

**Alcohol by volume** 12.5%

**Fermentation** stainless steel



---

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.