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

BRUT

DOUBLE GOLD; JEFFERSON CUP NOMINEE
2015 Jefferson Cup Invitational

A traditional, handcrafted *methode champenoise* sparkler with an almost endless stream of brilliant bubbles, featuring a soft yet lively texture, framed by toasty overtones of vanilla and almond on the nose with bright, taut lemon and peach on the palate. Celebrate every day with this special sparkling wine. Particularly delicious pairings include crab cakes, a rich risotto, deviled eggs, and strawberries with cream.

TECHNICAL INFORMATION

Grape Variety	58% Chardonnay, 42% Pinot Noir
Appellation	Finger Lakes
Vineyard	estate bottled from our sustainable Passmore and Round Rock Vineyards
Total Acidity	9.72 g/L
pH	2.90
Sweetness level	dry
Alcohol by volume	11.2%
Fermentation	traditional method; four years on the lees



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.