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

PINOT NOIR

A lively vintage of our Pinot Noir, with inviting aromas of ripe berries and a refreshing, intensely fruit-forward palate that unfolds into layers of mineral and exotic spices, with a warm and satisfying finish. We recommend pairing with roasted poultry and root vegetables, your favorite soft cheeses, or risotto with mushrooms.

TECHNICAL INFORMATION

Grape Variety	100% Pinot Noir
Appellation	Finger Lakes, estate bottled
Total Acidity	4.53 g/L
pH	3.74
Sweetness level	dry
Alcohol by volume	13.7%
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.