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

## PINOT NOIR

A fruit forward Pinot that brings fresh cherries and summer to mind. Jewel-like in color, sweet Maraschino aromas highlighted with cinnamon and orange peel envelop the nose. Rich, dark chocolate covered cherries on the palate. A classic pairing for duck served with cranberry stuffing and roasted butternut squash.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Pinot Noir
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Total Acidity</b>	5.42 g/L
<b>pH</b>	3.52
<b>Sweetness level</b>	dry
<b>Alcohol by volume</b>	12.7%
<b>Fermentation</b>	open top vats; aged 9 months in French oak

\$19.99 RETAIL PRICE



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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.