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

CHARDONNAY

GOLD MEDAL

2016 San Francisco Chronicle Wine Competition

GOLD MEDAL OF AMERICAN EXCELLENCE

2015 Jefferson Cup Invitational

Encompassing the best of both worlds – oaked and unoaked Chardonnay – this wine pairs fresh Crispin apple and lemon peel flavors with aromas of toasted coconut. Try pairing with a traditional grilled or fried fish spritzed with lemon or with a smoky baba ganoush.

TECHNICAL INFORMATION

Grape Variety	100% Chardonnay
Appellation	Finger Lakes
Vineyard	estate bottled
Total Acidity	5.85 g/L
pH	3.42
Sweetness level	dry
Alcohol by volume	12.3%
Fermentation	65% American Oak 45% Stainless Steel 28% malolactic fermentation



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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.