
2017

ESTATE BOTTLED

UNOAKED CHARDONNAY

A vibrant nose of cut pear and green apple are introduced to candied lemon and faint coconut on the palate. A clean minerality results in a complex mouthfeel that is delicate yet layered.

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.