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2018

ESTATE BOTTLED

## CHARDONNAY

A combination of oak and stainless steel aging brings structure and vibrance, revealing almond and citrus aromas on the nose, unfolding into soft flavors of meyer lemon. Bursts of green apple brighten the palate, with a lingering fresh cream finish. Enjoy with grilled fish with lemon or a smoky baba ganoush.

### TECHNICAL INFORMATION

|                          |                                                                                             |
|--------------------------|---------------------------------------------------------------------------------------------|
| <b>Grape Variety</b>     | 100% Chardonnay                                                                             |
| <b>Appellation</b>       | Finger Lakes, estate bottled                                                                |
| <b>Total Acidity</b>     | 6.1 g/L                                                                                     |
| <b>pH</b>                | 3.38                                                                                        |
| <b>Sweetness level</b>   | dry                                                                                         |
| <b>Alcohol by volume</b> | 12.8%                                                                                       |
| <b>Fermentation</b>      | 70% American Oak - 9 months<br>30% Stainless Steel - 9 month<br>70% malolactic fermentation |



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.