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

CHARDONNAY

As inviting as it is intriguing – this blend of oaked and unoaked Chardonnay offers luscious layers of baked apple and lemon with a smooth, creamy mouthfeel, and culminating in an everlasting buttery finish. Suggested pairings include grilled fish spritzed with lemon or pasta with mushrooms and a cream sauce.

TECHNICAL INFORMATION

Grape Variety	100% Chardonnay
Appellation	Finger Lakes
Vineyard	estate bottled
Total Acidity	6.35 g/L
pH	3.36
Sweetness level	dry
Alcohol by volume	13%
Fermentation	67% American Oak (10.2% new) 33% Stainless Steel 18% 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.