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

PINOT NOIR

Bright, with a distinct presence of satisfying cherry and strawberry, this vintage opens with hints of smoke and spice, on a light, lean and racy frame, which persist impressively without weight. Drink now, but do cellar some, as it should continue to develop more complexity with three to five years of aging. Pair with roasted fowl, salmon, fresh tuna or any premium cheese.

TECHNICAL INFORMATION

Grape Variety	100% Pinot Noir
Appellation	Finger Lakes, estate bottled
Total Acidity	4.85 g/L
pH	3.65
Sweetness level	dry
Alcohol by volume	12.0%
Fermentation	open top vats; aged 9 months in French oak



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.