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

UNOAKED CHARDONNAY

GOLD MEDAL

2016 Pacific Rim Wine Competition

Bright, crisp and bold, highlighting flavors of fresh-cut green apple laced with notes of racy lemon and an aroma of airy vanilla. Its clean and cool minerality gives way to a silky mouthfeel that lasts. A definitive pairing with shellfish, or with your favorite cheese dishes.

TECHNICAL INFORMATION

Grape Variety 100% Chardonnay

Appellation Finger Lakes, estate bottled

Total Acidity 7.05 g/L

pH 3.18

Sweetness level dry

Alcohol by volume 12.7%

Fermentation stainless steel



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.