LAMOREAUX
LANDING

WINE CELLARS

Sustainability at Lamoreaux Landing

For three generations our family has been growing wine grapes on the shores of Seneca Lake using only sustainable viticultural practices. So it's not just a fad for us, it's who we are. These "green" decisions not only protect the health of our employees, consumers, and neighbors, but also insure our continued ability to grow and deliver the best possible wine for generations to come.

2008 Chardonnay

BEST OVERALL CHARDONNAY
Double Gold Medal
2012 New York Wine & Food Classic

A touch of butter and spice adds depths to smooth flavors of green apple and lime with a refreshing finish. Try with grilled or fried fish spritzed with lemon.

88 Point Rating
***Wine & Spirits* magazine**

Grape Variety:
100% Chardonnay
Appellation:
Finger Lakes
Estate Bottled
Total Acidity: 7.29g/L
pH: 3.31
Sweetness level: Dry
Alcohol by volume: 12.6%
Fermentation:
67% American Oak (20% New)
33% Stainless Steel
14% Malolactic Fermentation

www.lamoreauxwine.com

9224 State Route 414 ◆ Lodi, New York 14860 ◆ 607-582-6011 ◆ info@lamoreauxwine.com