

LAMOREAUX
LANDING



WINE CELLARS

2020 RESERVE CHARDONNAY

VINEYARD NOTES

Soil: Honeoye/Lansing

Trellis: Scott Henry Trellis System

Clone: Colmar/Martini

Age of Vines: 1978, 1985, 1992

Elevation: 830 - 899 feet

Distance From Seneca Lake: .6 - .9 mile

Vineyard Site: Old Passmore, Freese,
New Passmore

FROM THE CELLAR

HARVEST: Harvested from three of our estate vineyards (Old Passmore, New Passmore and Freese) between September 24th and September 25th, the fruit was destemmed and crushed before entering the press. The 2020 growing season presented a strong and complete vintage with ripeness, strength and balance.

FERMENTATION/

MATURATION: 100% barrel fermentation and aging was conducted to concentrate flavors and build weight and complexity on the palate.



TECHNICAL DATA

Variety: Chardonnay

Bottled: 7/20/21

Brix at Harvest: 23.6

Alcohol: 13.7%

Aging: 8 Months Barrel Aging

TA: 5.6 g/l

71% French (new-3yr barrels)

pH: 3.40

29% American (5-7 yr barrels)

WINE NOTES

This wine reveals textured and elegant flavors of orange blossom and hazelnut on the nose along with robust flavors of anise, toasted pecans, and butterscotch on the palate. These lovely flavors are complemented by a lightly creamy and buttery mouthfeel and caramel finish,

For over thirty 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.

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