

LAMOREAUX
LANDING



WINE CELLARS

2020 CHARDONNAY

VINEYARD NOTES

Soil: Lansing/Honeoye/Appleton

Clone: Colmar/Martini

Trellis: Scott Henry Trellis System

Elevation: 816 - 1070 feet

Age of Vines: 1985, 1992, 2018

Vineyard Site: Ives, Old Passmore,
New Passmore, Home Farm

Distance From Seneca Lake: .8 - 1.25 miles

FROM THE CELLAR

HARVEST:

Harvested from four of our estate vineyards (Old Passmore, New Passmore, Ives and Home Farm) 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:

65% barrel fermentation and aging brings layered fruit and oak, while 35% stainless steel fermentation and aging with 45 days on the lees was conducted to preserve fruit, acidity and build weight on the palate.



TECHNICAL DATA

Variety: Chardonnay	Bottled: 7/15/21
Brix at Harvest: 23.5	Alcohol: 13.6 %
Aging: 65% American Oak	TA: 6.3 g/l
35% Stainless Steel	pH: 3.40

WINE NOTES

A combination of oak and stainless steel fermentation and aging brings structure and vibrance, revealing almond and citrus aromas on the nose, unfolding into soft flavors of meyer lemon. Notes of green apple brighten the palate, with a lingering fresh cream 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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