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

RESERVE CHARDONNAY

Aged for 8 months in 70% French and 30% American oak barrels, this full bodied Chardonnay reveals hazelnut & orange blossom on the nose and rich tropical flavors of peach and apricot on the palate. These lively flavors are complimented by a long, buttery finish.

TECHNICAL INFORMATION

Grape Variety	100% Chardonnay
Appellation	Finger Lakes, estate bottled
Total Acidity	5.6 g/L
pH	3.4
Sweetness level	dry
Alcohol by volume	13.7%
Fermentation	70% Neutral French Oak 30% Neutral American Oak 100% malolactic fermentation



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

LAMOUREAUX
LANDING



W I N E C E L L A R S

For over twenty-five 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.