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

## UNOAKED CHARDONNAY

A vibrant nose of cut pear and green apple are introduced to candied lemon and faint coconut on the palate. A clean minerality results in a complex mouthfeel that is delicate yet layered.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Chardonnay
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Total Acidity</b>	7.0 g/L
<b>pH</b>	3.2
<b>Sweetness level</b>	dry
<b>Alcohol by volume</b>	12.2%
<b>Fermentation</b>	9 months 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

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.