

LAMOREAUX
LANDING



WINE CELLARS

2021 UNOAKED CHARDONNAY

VINEYARD NOTES

Soil: Lansing/Honeoye

Trellis: Scott Henry Trellis System

Clone: 67.1/Colmar

Age of Vines: 1985, 2018

Elevation: 876-1070 feet

Distance From Seneca Lake: .8-1.2 miles

Vineyard Site: Old Passmore, Ives, Home



HARVEST: FROM THE CELLAR

Harvested from three of our estate vineyards (Old Passmore, Ives and Home Farm) between September 30th and October 1st, the fruit was destemmed and crushed before entering the press. The 2021 growing season presented us with cool and wet conditions resulting in an above average crop and abundant acidity in both reds and whites.

FERMENTATION/ MATURATION:

100% 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: 3/2/22

Brix at Harvest: 20.5

Alcohol: 12.2%

Aging: 9 Months 100%

TA: 6.37 g/l

Stainless Steel

pH: 3.38

WINE NOTES

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

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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