

LAMOREAUX
LANDING



WINE CELLARS

2023 UNOAKED CHARDONNAY

VINEYARD NOTES

Soil: Lansing/Honeoye

Trellis: Scott Henry Trellis System

Clone: 67.1/Colmar/Martini

Age of Vines: 1985, 1992, 2018

Elevation: 876-1070 feet

Distance From Seneca Lake: 0.8-1.2 miles

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

HARVEST NOTES

Harvested from four of our estate vineyards between September 27th and October 6th, the fruit was destemmed and crushed before entering the press. The 2023 growing season presented us with a late spring frost followed by a hot and dry summer resulting in a very small crop of exceptional quality.

FERMENTATION/ MATURATION

100% stainless steel indigenous yeast fermentation and aging with 45 days on the lees was conducted to preserve fruit and acidity and build weight on the palate.

WINE NOTES

A vibrant nose of ripe fruit and clover honey burst onto the palate with fleshy notes of orchard fruit and gooseberry that culminate in a clean, decisive finish.

TECHNICAL DATA

Variety: Chardonnay

Bottled: 6/13-6/18/24

Brix at Harvest: 22.5

Alcohol: 12.2%

Aging: 100% Stainless Steel

TA: 7.73

pH: 3.46



For over thirty-five years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed fifty 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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