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

BLANC DE BLANC *EXTENDED TIRAGE*

A tremendous nose with aromas of sweet brioche and toasted almonds leading to pear and lemon curd on the palate. Extended aging on the lees for twelve years reveals fine bubbles and a lush, creamy flavor with a long, silky finish. This sparkling wine made in the traditional *methode champenoise*.

TECHNICAL INFORMATION

Grape Variety	100% Chardonnay
Appellation	Finger Lakes
Vineyard	Estate Bottled from our sustainable Passmore Vineyard
Total Acidity	8.05 g/L
pH	3.14
Sweetness level	dry
Alcohol by volume	11.9%
Fermentation	traditional method; four years on the lees



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

LAMOREAUX
LANDING



WINE CELLARS

For over twenty 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.