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E S T A T E   B O T T L E D

## UNOAKED CHARDONNAY

Bright, crisp and bold, highlighting flavors of fresh-cut green apple laced with notes of racy lemon and an aroma of airy vanilla. Its clean and cool minerality gives way to a silky mouthfeel that lasts. A definitive pairing with shellfish, or with your favorite cheese dishes.

### TECHNICAL INFORMATION

**Grape Variety** 100% Chardonnay

**Appellation** Finger Lakes, estate bottled

**Total Acidity** 5.09 g/L

**pH** 3.59

**Sweetness level** dry

**Alcohol by volume** 13.2%

**Fermentation** stainless steel



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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



W I N E   C E L L A R S

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.