

---

2 0 0 8

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

## RESERVE CHARDONNAY

A satisfying balance of fruit and oak characters, notes of crisp Golden Delicious apple and honey peak with a burst of freshness, developing into a long, buttery finish. It is a classic match for the finest aged cheeses, seafood, poultry or pasta in butter – or cream-based sauces.

### TECHNICAL INFORMATION

<b>Grape Variety</b>	100% Chardonnay
<b>Appellation</b>	Finger Lakes, estate bottled
<b>Total Acidity</b>	6.61 g/L
<b>pH</b>	3.31
<b>Sweetness level</b>	dry
<b>Alcohol by volume</b>	12.8%
<b>Fermentation</b>	68% American oak (25% new) 32% stainless steel 38% malolactic fermentation

\$19.99 RETAIL PRICE



---

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.