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

CHARDONNAY

90 POINTS *and* GOLD MEDAL
San Francisco International Wine Competition

Aged in the perfect blend of stainless steel and oak barrels, this Chardonnay reveals nectarine and white peaches before rippling into clean citrus and natural minerality with a soft, lightly creamy finish. Suggested pairings include an herb or nut-crusted mahi-mahi, seared sea bass or a savory lobster or vegetable pot pie.

TECHNICAL INFORMATION

Grape Variety	100% Chardonnay
Appellation	Finger Lakes
Vineyard	estate bottled
Total Acidity	7.35 g/L
pH	3.23
Sweetness level	dry
Alcohol by volume	13.1%
Fermentation	81.3% American Oak (4.3% new) 18.7% stainless steel 15% malolactic fermentation



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.