

# Llano Estacado Winery

## PRODUCT INFORMATION SHEET

VARIETY:	<b>1836 White</b>
VARIETALS IN BLEND:	<b>43% Viognier, 43% Roussanne, 14% Chardonnay</b>
APELLATION:	<b>Texas</b>
VINTAGE:	2016
ALCOHOL:	13.3%
ACIDITY (%):	0.60 (As Tartaric)
pH:	3.40
RESIDUAL SUGAR (%):	.20
OAKING:	8 months in Stainless Steel tanks, no oak was used.



UPC Number: 0-88596-18360-4  
750 ML Bottles/Case: 12  
Weight LBS/Case: 33.0

Cases/Pallet: 70  
Cases/Tie: 14  
Ties/Pallet: 5

---

The 1836 brand is produced with the intent of showing the best of what Llano Estacado has to offer. The grapes sourced for this wine hail from our best vineyards in West Texas.

Our 2016 “1836 White” is an aromatic and richly textured blend of Viognier, Roussanne, and Chardonnay. This wine was aged “sur lie” for several months and was also allowed to complete malo-lactic fermentation. Winemakers took these steps to enhance the complexity of aroma and elevate texture on the palate. 1836 White is medium-bodied with aromas of honey, mango, chamomile and a hint of citrus peel. Once in the mouth, it is rich in texture and demonstrates well balanced acidity. Enjoy this fine wine with sea bass, lobster, crab, or rich chicken dishes.

Enjoy!