

Llano Estacado

Winemaker's Notes

Vegan friendly

VARIETY:	Cellar Reserve Cabernet Sauvignon
VINTAGE:	2016
APPELLATION:	Texas High Plains
ALCOHOL:	13.9 %
pH:	3.66
ACIDITY:	6.5 g/L (as Tartaric acid)
RESIDUAL SUGAR:	1.6 g/L



OAKING and STORAGE: Spent 4-months in contact 40% new French oak sourced from Nadalie cooperage; before being racked into neutral 225-L oak barrels from various cooperages for 9 additional months until bottling in Feb 2018.

UPC NUMBER: 88596-10205

TIE/PALLET: 5

750ML BOTTLES/CASE: 12

CASES/TIES: 15

CASES/PALLET: 75

WEIGHT LBS/CS: 34

The 2016 Cellar Reserve Cabernet Sauvignon is a blend of 84% Cabernet Sauvignon, 10% Sangiovese, 3% Malbec, and 3% Petit Verdot. The grapes for this wine were primarily sourced from the Newsom Vineyard in the Texas High Plains AVA.

This wine shows traditional Cabernet Sauvignon aromas of blackberry, cassis, and peppers, with a "dash" of vanilla and toasty oak gained through aging in the presence of new French oak. Medium acidity on the palate is supported with a moderate tannic structure, which just begs to be served with succulent, grilled red meats and full flavored cheeses. This wine should reach full maturity by 2021 if properly stored. Serve Reserve Cabernet Sauvignon in a large wine glass at a cool room temperature (60-65F).

