

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Cellar Reserve Cabernet Sauvignon</b>
APPELLATION:	<b>Texas</b>
VINTAGE:	2009
ALCOHOL:	12.7%
ACIDITY (%):	0.68 (As Tartaric)
pH:	3.65
RESIDUAL SUGAR (%):	.03
BRIX at HARVEST:	23.5
YEAST:	BM 4X4
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	Aged for 470 days in a combination of new and used American oak barrels.

**VEGAN Friendly**



UPC Number: 0-88596-10205  
750 ML Bottles/Case: 12  
Weight LBS/Case: 34.00

Cases/Pallet: 75  
Cases/Tie: 15  
Ties/Pallet: 5

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Our Cellar Reserve wines represent the finest Llano Estacado has to offer in a given vintage. Selected from small batches of wine produced in 2009, our winemakers have come up with a very interesting wine.

The 2009 Cellar Reserve Cabernet Sauvignon is a blend of 79.7% Cabernet Sauvignon from the Newsom Vineyard in Plains, Texas and the Mont Sec Vineyard of Far West Texas and 20.3% Tempranillo from the Newsom Vineyard.

Extended barrel aging has created a complex wine showing hints of cherry cassis that is supported with a medium bodied tannin structure. Serve our Cellar Reserve Cabernet Sauvignon at a cool room temperature (58 - 70F) with aged cheddar, a grilled rib-eye, or richly textured New York strip steak.