

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Chardonnay
APPELLATION:	Texas
VINTAGE:	2009
ALCOHOL:	13.1%
ACIDITY (%):	0.73 (As Tartaric)
pH:	3.61
RESIDUAL SUGAR (%):	.03
BRIX at HARVEST:	23.5
YEAST:	Prise de Mousse
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	7 months in Stainless Steel tanks, no oak was used.

VEGAN Friendly



UPC Number: 0-88596-10306
750 ML Bottles/Case: 12
Weight LBS/Case: 37.0

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

The Llano Estacado 2009 Chardonnay is a blend of 98.3% Chardonnay and 1.7% Viognier. This wine was cold fermented in our stainless steel tanks to elevate the fruit character. We then aged the wine in stainless for 7 months. This wine has no oak influence and has not gone through malo-lactic fermentation. By withholding these two processing elements, we achieve a fresh wine with a crisp acidity and tropical fruit flavors. This un-oaked Chardonnay is a fine accompaniment to many seafood, veal and poultry dishes.