

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Pinot Grigio</b>
VINTAGE:	2009
ALCOHOL:	12.5%
ACIDITY (%):	0.65 (As Tartaric)
pH:	3.42
RESIDUAL SUGAR (%):	1.0
BRIX at HARVEST:	23.1
YEAST:	DV10
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	Fermented in Stainless Steel tanks, no oak was used.

**VEGAN Friendly**



UPC Number: 0-88596-10614  
750 ML Bottles/Case: 12  
Weight LBS/Case: 34.56

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

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Llano Estacado Pinot Grigio has become a very popular wine for us. We use a strain of Epernay yeast to ferment our juice. This special strain of yeast "accentuates" the fruity characteristics of the aroma similar to those wines produced in Italy. There is no oak used in the production of this wine to emphasize the aromas characteristic of the variety.

This is a fragrant wine with fresh, clean fruit aromas of melon, lemon-grapefruit. This is a light, crisp and fruity white wine perfect for a reception.

We recommend this wine to be served with all types of seafood, salads, and poultry.