

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Signature Melange</b>
VINEYARD DESIGNATION:	<b>Mont Sec Vineyard</b>
VINTAGE:	2009
ALCOHOL:	12.8%
ACIDITY (%):	0.63 (As Tartaric)
pH:	3.68
RESIDUAL SUGAR (%):	.07
BRIX at HARVEST:	23.7
YEAST:	Rhone Yeast
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	8 months in 2 to 3 year old oak barrels.

**VEGAN Friendly**



UPC Number: 0-88596-10916  
750 ML Bottles/Case: 12  
Weight LBS/Case: 33.0

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

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This wine was formally known as Signature Rhone, but beginning with the 2007 release, the name was changed to Signature Mélange (pronounced "may-lonj"). This change was made to keep in step with the changing Federal label regulations which no longer allow the use of "Rhone" on an American label.

Signature Mélange is a blend of 5 Rhone varieties; Carignane, Grenache, Syrah, Mourvedre, and Viognier. Aromatically this is a delicate wine, floral and perfumed with hints of dried cherry fruits and plums. In the mouth it is silky smooth with hints of vanilla-coffee bean and cocoa flavors complimented by a medium tannin structure. This is a lighter, fruity, yet dry red wine.

This wine was inspired by wines with origins near the Mediterranean Sea, and we refer to it as our "Texas Mediterranean Blend".

Enjoy this lighter red with lighter cuts of meat, perfect with a pork tenderloin.