

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Wine Club Montepulciano
APPELLATION:	New Mexico
VINTAGE:	2009
ALCOHOL:	13.7%
ACIDITY (%):	0.57 (As Tartaric)
pH:	3.78
RESIDUAL SUGAR (%):	.00
BRIX at HARVEST:	25.0
YEAST:	Brunello de Montalcino 4X4
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	Aged 20 months in 30% new oak, 70% neutral.

VEGAN Friendly



UPC Number: 0-88596-10618
750 ML Bottles/Case: 12
Weight LBS/Case: 34.0

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

The Llano Estacado Winery Wine Club is a perfect venue for us to showcase small, handcrafted batches of wine. In addition, we get the opportunity to bring recognition to the Llano growers whose hard work allows us to make these special lots.

In 2009 we were approached by the Bellanzi Vineyard located in the southwest corner of New Mexico. As its name implies, the Bellanzi Vineyard has a number of Italian wine grape varieties growing there. Seeking the opportunity to work with these Italian varieties, we jumped at the chance. Look for other small batch Italian varieties from this vineyard in future Wine Club releases.

This Montepulciano is a complex wine with a lot going on. Aromas of tobacco, cedar, leather, cocoa and licorice are followed by dark fruit flavors of black cherry and blackberry. The ageable tannins combine with a bright acidity to give this wine a firm texture. While drinking beautifully now, this wine will continue to develop over extended cellaring.