

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Cabernet Sauvignon
APPELLATION:	Texas
VINTAGE:	2010
ALCOHOL:	12.5%
ACIDITY (%):	0.58 (As Tartaric)
pH:	3.70
RESIDUAL SUGAR (%):	.05
BRIX at HARVEST:	23.6
YEAST:	BM 4X4
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	Fermented in stainless steel tanks then aged in 59 gal new and neutral oak barrels for 17 months



UPC Number: 0-88596-10105
750 ML Bottles/Case: 12
Weight LBS/Case: 34.00

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

The 2010 was a large vintage for us at Llano Estacado. As a result, a lot of the wine we made contained more floral and perfumed elements than some of our previous vintages. This Cabernet Sauvignon is one of those wines. Its bright fruit introduction is followed by fresh herbal notes and a hint of mint. The well balanced tannin to acidity ratio makes this a versatile food wine. This blend is composed of 97% Cabernet Sauvignon and 3% Sangiovese.