

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Signature White
APPELLATION:	Texas
VINTAGE:	2010
ALCOHOL:	12.5%
ACIDITY (%):	0.72 (As Tartaric)
pH:	3.52
RESIDUAL SUGAR (%):	2.0
BRIX at HARVEST:	22.7
YEAST:	Steinberg
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	Stainless Steel Tank Fermented, no oak was used.

VEGAN Friendly



UPC Number: 0-88596-11707
750 ML Bottles/Case: 12
Weight LBS/Case: 37.0

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

We return to a Texas appellation with our 2010 Signature White. This wine has always been a perfect reception wine, and the 2010 vintage is no exception. Blended from Chenin Blanc, Sauvignon Blanc and Chardonnay, this lightly sweet wine is sure to please. The residual sugar balances perfectly with the crisp acidity, ensuring the fruity aromas of this wine entice the palate as well! Signature White is a perfect picnic, or poolside wine. It will also complement hot, spicy dishes such as Southwest cuisine or Thai foods with it's fruit and floral aromas, as well as California cuisine and fresh Mediterranean dishes.