

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Viviano</b>
APPELLATION:	<b>Texas</b>
VINTAGE:	2010
ALCOHOL:	13.4%
ACIDITY (%):	0.67 (As Tartaric)
pH:	3.63
RESIDUAL SUGAR (%):	.12
BRIX at HARVEST:	24.5
YEAST:	BM 4X4
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	40 months in 59 gallon oak barrel, both French and American Oak.

**VEGAN Friendly**



UPC Number: 0-88596-10926-7  
750 ML Bottles/Case: 6  
Weight LBS/Case: 20.5

Cases/Pallet: 112  
Cases/Tie: 28  
Ties/Pallet: 4

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Viviano has a 19-year pedigree as one of the highest quality wines Texas has to offer. The numerous Gold and Silver Medals in National and International wine competitions support this claim.

Our 2010 Texas Viviano is a blend of 70% Cabernet Sauvignon and 30.0% Sangiovese.

The focus with this wine is on complex aromatics and flavors from extended barrel aging. Aromatics include layers of mocha, dried cherries and cedar supported by ample tannins and flavors on the palate. Serve Viviano with Texas beef tenderloin, rib-eye, buffalo or venison. Viviano will continue to develop complexity as it bottle ages.

Serve Viviano at a cool room temperature (58-70F).