

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Wine Club Viognier
VINEYARD DESIGNATION:	Mont Sec Vineyard
VINTAGE:	2010
ALCOHOL:	12.9%
ACIDITY (%):	0.68 (As Tartaric)
pH:	3.45
RESIDUAL SUGAR (%):	.03
BRIX at HARVEST:	23.0
YEAST:	Epernay
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	10 months in 500 L French Oak Puncheons.
	VEGAN Friendly



UPC Number: 0-88596-10608
750 ML Bottles/Case: 12
Weight LBS/Case: 33.75

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

While this Wine Club Viognier is a blend of 88% Viognier and 12% Chenin Blanc, 100% of these Texas grapes were grown and harvested at the Mont Sec Vineyard. The Viognier grapevine has adapted well to our sun drenched Texas climate producing moderate yields of high quality grapes. This wine was fermented in stainless steel tanks using an Epernay strain of yeast. Then, the newly fermented wine was drawn down into 500 liter French Oak barrels and allowed 10 months of extended lees contact. The process of aging on lees enhanced the complexity of aromas and increased the mouth texture.

Llano Estacado Viognier is a touch lighter than Chardonnay. This is a medium bodied wine true to the character of the variety with hints of citrus flowers and earth tones. Viognier is a fine accompaniment to seafood, veal and poultry dishes.