

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	1836 White
APPELLATION:	Texas
VINTAGE:	2012
ALCOHOL:	12.5%
ACIDITY (%):	0.56 (As Tartaric)
pH:	3.62
RESIDUAL SUGAR (%):	.18
OAKING:	Stainless Steel Fermentation, neutral oakling.



UPC Number: 0-88596-18360-4
750 ML Bottles/Case: 6
Weight LBS/Case: 16

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

1836 is made with the intent of showing the best of what Texas has to offer. The 2012 1836 Texas White Table Wine is a blend of 81% Roussanne and 19% Viognier.

1836 White has partially completed malo-lactic fermentation and has spent time in French oak puncheons. Winemakers took these steps to enhance the complexity of aroma and elevate texture on the palate. 1836 White is medium-bodied with aromas of honey, mango, chamomile and a hint of citrus peel. Once in the mouth it is rich in texture and demonstrates well balanced acidity.

1836 White is a natural for food pairing, especially with exotic-spice dishes such as; cumin, ginger, curry, apricots, persimmon and almonds. Try with pork tenderloin, herb rubbed lamb, rich seafood, use your imagination.