

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Cellar Reserve Cabernet Sauvignon
APPELLATION:	Texas
VINTAGE:	2012
ALCOHOL:	12.9%
ACIDITY (%):	0.60 (As Tartaric)
pH:	3.72
RESIDUAL SUGAR (%):	.03
BRIX at HARVEST:	24.5
YEAST:	BM 4x4
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	260 days in 59 gal. oak barrels, both French and American oak.



UPC Number: 0-88596-10205-6
750 ML Bottles/Case: 12
Weight LBS/Case: 34.0

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

2012 Cellar Reserve Cabernet Sauvignon is a blend of two selected batches of Texas Cabernet Sauvignon (87%) and Sangiovese (13%), with the predominant appellation being Texas High Plains at 64.7%.

The barrel aging adds complexity to the aroma and adds to the texture and mouth feel. Aromas of cherry and mocha are supported by its medium tannin structure. This wine will continue to improve with bottle age and should be fully mature in 2015. Try this wine with smoked buffalo tenderloin or your favorite cut of beef, holds up well to Texas BBQ. Serve Reserve Cabernet Sauvignon at a cool room temperature (58-70F).