

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Cellar Reserve Chardonnay
VINEYARD DESIGNATION:	Burkett Vineyards
APPELLATION:	Texas High Plains
VINTAGE:	2012
ALCOHOL:	12.5%
ACIDITY (%):	0.67 (As Tartaric)
pH:	3.58
RESIDUAL SUGAR (%):	.12
BRIX at HARVEST:	22.5
YEAST:	Prise de Mousse
FERMENTATION:	57° Degrees F (Temp.)
OAKING:	2 year old French Oak Barrels.

VEGAN Friendly



UPC Number: 0-88596-10406-7
750 ML Bottles/Case: 12
Weight LBS/Case: 36.9

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

The Llano Estacado 2012 Cellar Reserve Chardonnay is 100% Chardonnay from the Burkett Vineyards, located near the town of Southland, on the Texas High Plains. This wine was cold fermented in our stainless steel tanks and aged in our 2-year old French Oak barrels to enhance complexity of aroma. Our 2012 Reserve Chardonnay has partially completed secondary fermentation contributing to the texture or “feel” of the wine in your mouth while adding to the complexity of aromatics.

Llano Estacado Reserve Chardonnay was bottled on July 30, 2013. It is a medium bodied white wine that will improve in complexity from additional bottle aging thru 2014. Our 2012 Chardonnay features layers of aromas from; tropical fruit and spice to fresh pears. When serving with food, consider richly textured fish such as halibut, cod, sea bass or lobster. For something different try grilling pork tenderloin that has been rubbed in Jamaican spices.