

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Sauvignon Blanc
APPELLATION:	American
VINTAGE:	2012
ALCOHOL:	13.2%
ACIDITY (%):	0.69 (As Tartaric)
pH:	3.30
RESIDUAL SUGAR (%):	.12
BRIX at HARVEST:	23.8
YEAST:	Steinberg DGI-228
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	8 months in Stainless Steel tanks, no oak was used.

VEGAN Friendly



UPC Number: 0-88596-10706-8
750 ML Bottles/Case: 12
Weight LBS/Case: 33.0

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

The Llano Estacado 2012 Sauvignon Blanc is a dry white wine displaying aromas of guava and lemon peel. Opening tropical fruit aromas are complimented in the mouth by firm acidity and a lingering citrus finish, refreshing the pallet with every sip.

Sauvignon Blanc compliments; oriental foods, chicken dishes, seafood, gazpacho and pasta dishes.

Serve slightly chilled.