

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Signature Red</b>
APPELLATION:	<b>American</b>
VINTAGE:	2012
ALCOHOL:	12.5%
ACIDITY (%):	0.60 (As Tartaric)
pH:	3.71
RESIDUAL SUGAR (%):	.11
BRIX at HARVEST:	
YEAST:	BM 4x4, D-254
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	10 months in American and French Oak

**VEGAN Friendly**



UPC Number: 0-88596-11607-7  
750 ML Bottles/Case: 12  
Weight LBS/Case: 33.0

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

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**NOTES:** In 2012 the Texas Grape Growers had a very difficult year with the climatic conditions. As a result of cold winter weather and spring frost, most growers experienced moderate to severe crop loss.

Llano Estacado Grape Growers experienced this misfortune particularly with Cabernet Sauvignon family varieties which led to the 2012 vintage Signature Red losing Texas Appellation. This wine is composed of 53% Cabernet Sauvignon, 20% Petite Verdot, 18% Malbec and 9% Merlot. This wine remained 25% Texas with 75% from the California Central Coast.

With the addition of Petite Verdot the texture of this wine has been increased noticeably and will increase in complexity and soften the texture as the wine bottle ages.

We hope you will enjoy this wine with Texas BBQ and good friends.