

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Viviana</b>
APPELLATION:	<b>Texas</b>
VINTAGE:	2012
ALCOHOL:	13.0%
ACIDITY (%):	0.65 (As Tartaric)
pH:	3.45
RESIDUAL SUGAR (%):	.00
BRIX at HARVEST:	23.8
YEAST:	DV-10 Epernay
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	100% Stainless Steel Storage, but with Pinot Grigio briefly oaked



UPC Number: 0-88596-10930-7  
750 ML Bottles/Case: 12  
Weight LBS/Case: 33.0

Cases/Pallet: 70  
Cases/Tie: 14  
Ties/Pallet: 5

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Llano Estacado VIVIANA has become a very popular cult wine available only in our tasting room or by direct shipping. It is a non-traditional blend of aromatic white varieties that may change in composition from year to year. In 2012 the blend is composed of; 40% Muscat Canelli, 40% Gewurztraminer, 15% Pinot Grigio and 5% Riesling. There is light oak used in the production of only the Pinot Grigio. By limiting oak our winemakers chose to emphasize the synergy created by these intensely aromatic varieties.

This is a fragrant wine with aromas of; citrus flower and tropical fruit, cumquat, lemon-grapefruit and tangerine zest. These aromas flow into the mouth; VIVIANA is a dry wine with medium texture, and a well-balanced acidity that brightens the flavor.

A perfect complement to seafood or sipping by the glass.