

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Wine Club Pinot Grigio
VINEYARD DESIGNATION:	Texas High Plains-Reddy Vineyards
VINTAGE:	2012
ALCOHOL:	12.0%
ACIDITY (%):	0.66 (As Tartaric)
pH:	3.78
RESIDUAL SUGAR (%):	1.14
BRIX at HARVEST:	22.0
YEAST:	DV10- Epernay
FERMENTATION:	65° Degrees F (Temp.)
OAKING:	100% fermented then aged in 500 L French Oak Pungeons for 4 month

VEGAN Friendly



UPC Number: 0-88596-10306
750 ML Bottles/Case: 12
Weight LBS/Case: 37.0

Cases/Pallet: 75
Bottling Date: 12/12/12
Cases Bottled: 210

The Llano Estacado Winery Wine Club is a perfect venue for us to showcase small, handcrafted batches of wine. In addition, we get the opportunity to bring recognition to the Llano Growers whose hard work allows us to make these special lots.

This Pinot Grigio was made from grapes grown by Vijay Reddy at the Reddy Vineyards in Brownfield, TX. This year we decided to change our approach and experiment with this variety by fermenting our Wine Club release in oak pungeons. Wine Club pick up party attendees know these pungeons are the large barrels you see when walking into our winery. Fermentation in the presence of oak helps to derive some of the complex, perfumed aromas. By preventing the secondary fermentation (malo-lactic) we were able to retain a bright acidity and elements of green apple and melon.