

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Pinot Grigio</b>
APPELLATION:	<b>American</b>
VINTAGE:	2013
ALCOHOL:	12.9%
ACIDITY (%):	0.64 (As Tartaric)
pH:	3.24
RESIDUAL SUGAR (%):	.83
BRIX at HARVEST:	23.4
YEAST:	DV10 Epernay
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	100% Stainless Steel Storage. No oak was used.

**VEGAN Friendly**



UPC Number: 0-88596-10614-6  
750 ML Bottles/Case: 12  
Weight LBS/Case: 33.0

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

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Llano Estacado Pinot Grigio has become a very popular wine. Cold fermentation and a special strain of yeast combine to accentuate the fruity characteristics of aroma and bouquet. There is no oak used in the production of this wine, here we chose to showcase the aromas characteristic of the variety.

2013 Pinot Grigio was made from grapes grown on the Texas High Plains and California.

Pinot Grigio is a fragrant wine with fresh, fruit aromas of melon, lemon-grapefruit. This wine is perfect for receiving guests.

We recommend this wine to be served with all types of seafood, salads, and poultry.