

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Signature White</b>
APPELLATION:	<b>American</b>
VINTAGE:	2013
ALCOHOL:	12.8%
ACIDITY (%):	0.57 (As Tartaric)
pH:	3.14
RESIDUAL SUGAR (%):	.95
BRIX at HARVEST:	22.9
YEAST:	Steinberg
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	No oak was used.
	<b>VEGAN Friendly</b>



UPC Number: 0-88596-11707-4  
750 ML Bottles/Case: 12  
Weight LBS/Case: 33.0

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

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The 2013 Llano Estacado Signature White is a blend of Chenin Blanc (48.8%), Sauvignon Blanc (39.2%) and Chardonnay (12.0%). While this particular wine may vary slightly from year to year based on vintage, we strive to maintain the consistency of the fruit character which has become expected in this blend.

This year, we reduced the residual sugar just enough to enhance the acidity. Aromas of apple blossom and citrus zest permeate from the glass. Chilled down, this blend maintains its appeal as an exceptional reception wine. With its fruity aromas and light balance, this wine pairs well with an assortment of appetizers, while is excellent on its own. Enjoy.