

Winemaker's Notes

PRODUCT INFORMATION SHEET

TYPE:	Montepulciano
VARIETIES:	Montepulciano 85%, Aglianico 12%, Barbera 3%
APPELLATION:	Texas High Plains
VINTAGE:	2013
ALCOHOL:	13.6%
ACIDITY (%):	0.60 (As Tartaric)
pH:	3.74
RESIDUAL SUGAR (%):	.16
FERMENTATION:	83° Degrees F (Temp.)
OAKING:	Aged 18 months, 59 gallon French and American Oak



UPC Number: 0-88596-53102-3
750 ML Bottles/Case: 6
Weight LBS/Case: 17.3

Cases/Pallet: 112
Cases/Tie: 28
Ties/Pallet: 4

THP Montepulciano was created by winemakers that believe in the magic of blended wines. Montepulciano is a blend of 3 Italian varieties; Montepulciano 85%, Aglianico 12% and Barbera 3%. Montepulciano is doing very well on the Texas High Plains due to its late bud break and late ripening properties.

Deep red in color, perfumed-complex ripe aromatics of plum and blackberries, Montepulciano is a medium bodied with rich, lush, expansive tannins. The Aglianico and Barbera contribute to the firm tannins. Watch for this wine to age gracefully through 2018.

Wine and food is a natural match, being that this wine originated from grapes grown on the Texas High Plains, try Montepulciano with your favorite cut of beef, or your favorite pasta with a zesty, spicy red sauce. Salute!!