

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Cabernet Sauvignon
APPELLATION:	Texas
VINTAGE:	2014
ALCOHOL:	12.9%
ACIDITY (%):	0.62 (As Tartaric)
pH:	3.57
RESIDUAL SUGAR (%):	.12
OAKING:	8 months in American and French oak from center of France



UPC Number: 0-88596-10105-9
750 ML Bottles/Case: 12
Weight LBS/Case: 34.0

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

Llano 2014 Cabernet Sauvignon is composed 94% Cabernet Sauvignon, 4% Malbec and 2% Sangiovese. The Cabernet Sauvignon is a blend from grapes grown on the Mont Sec Vineyard (Far West Texas) and the Texas High Plains. The Malbec and Sangiovese are from grapes grown on the Texas High Plains.

Although the 2014 growing season was one of low vineyard production, it brought great flavor and intensity to the wines produced. Oak barrels used for this wine are defined by their special fine grain wood selection from blended barrel staves from the Center of France, Missouri and Minnesota. Barrels were air seasoned for 24-36 months and received “medium” to “medium-plus” toasting levels during the making of the barrel. This barrel making process adds to the structure and flavor of the wine and nuance of bouquet.

Drink this wine now or bottle age through 2017 to further enhance the bouquet and complexity of the wine.

Serve Cabernet Sauvignon with at cool room temperature (57-60 F) with Texas B-B-Q beef, wild game or pasta. This wine is a healthy complement to any meal. Enjoy!