

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Cellar Reserve Cabernet Sauvignon
APPELLATION:	Texas
VINTAGE:	2014
ALCOHOL:	13.0%
ACIDITY (%):	0.61 (As Tartaric)
pH:	3.55
RESIDUAL SUGAR (%):	.10
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	16-month in 59 gallon neutral oak barrels, both American and French oak.



UPC Number: 0-88596-10205
750 ML Bottles/Case: 12
Weight LBS/Case: 34.0

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

Our Cellar Reserve wines represent the finest Llano has to offer. Selected from small batches of wine produced in 2014 our winemakers have come up with an intriguing wine.

The 2014 Cellar Reserve Texas Cabernet Sauvignon is 95% Cabernet Sauvignon from both the Mont Sec Vineyard of Far West Texas, and the Newsom Vineyard in Plains Texas, plus 5% Malbec from Carpenter Farms, Dell City Texas.

Barrel aging has created a complex wine showing hints of cherry cassis that is supported with a medium bodied tannin structure. This wine should reach full maturity by 2018. Serve Reserve Cabernet Sauvignon at a cool room temperature (62-66F).

Try this Cabernet Sauvignon with BBQ beef ribs and chili or a New York strip steak with arugula greens and pesto dressing.