

Winemaker's Notes

PRODUCT INFORMATION SHEET

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| VARIETY: | Viognier |
| VINEYARD DESIGNATION: | Texas |
| VINTAGE: | 2014 |
| ALCOHOL: | 12.5% |
| ACIDITY (%): | 0.65 (As Tartaric) |
| pH: | 3.47 |
| RESIDUAL SUGAR (%): | .12 |
| FERMENTATION: | 55° Degrees F (Temp.) |
| OAKING: | No oak was used. |

Gluten Free



UPC Number: 0-88596-10610-8
750 ML Bottles/Case: 12
Weight LBS/Case: 37.0

Cases/Pallet: 70
Cases/Tie: 14
Ties/Pallet: 5

Llano Estacado Viognier is made from 100% Texas Viognier grown on the Mont Sec Vineyard. Viognier is recognized as a noble variety in France where it is extensively grown in the North Rhone district. The Viognier grapevine has adapted well to our sun drenched Texas climate producing moderate yields of high quality grapes. Through the years, Llano Estacado Viognier has received awards in regional, national and international wine competitions. Aromas of white floral, honeysuckle, orange blossom and peach. On the palate, it is full bodied and richly textured.

Food and wine pairings include chicken and fish dishes: grilled, broiled, or poached. Veal, with butter or cream sauces, work well with Viognier. It's also a very nice white wine to sip on its own.