

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Signature White
APPELLATION:	Texas
VINTAGE:	2015
ALCOHOL:	13.3%
ACIDITY (%):	0.59 (As Tartaric)
pH:	3.48
RESIDUAL SUGAR (%):	.92%
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	No oak was used, stainless steel tank fermentation only.
	Gluten Free



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

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

The 2015 Signature White is a blend of 51% Sauvignon Blanc, 23% Chenin Blanc, 15 % Viognier and 11% Chardonnay. The Mont Sec Vineyard in Far West Texas is the principal source of these grapes.

Signature White is a terrific reception and food wine. It has just the right amount of residual sugar for broad taste appeal and with the balanced acidity of a premium table wine. Also due to the balanced sweetness Signature White complements hot spicy dishes such as Southwest cuisine, Thai foods or “fresh foods” such as California light and Mediterranean dishes.

We believe wine to be a healthful compliment to any meal. Enjoy!