



About Llano Estacado

Nestled in the heart of Texas wine country, Llano Estacado Winery is one of the state's pioneering and most celebrated wineries, committed to showcasing the unique terroir and exceptional grape quality of the Texas High Plains. Since our founding in 1976, we have partnered with Texas vineyards to craft wines that reflect both the rich heritage and vibrant spirit of our region. Known for bold reds, crisp whites, and innovative blends, Llano Estacado combines traditional winemaking with a passion for quality and authenticity. Each bottle is an invitation to experience Texas wine at its finest, made by people who understand that wine is more than a drink—it's a story from vine to glass.

The Wine

The 2023 Unoaked Chardonnay from Llano Estacado is a pure expression of the grape's natural vibrancy and character. This wine showcases a brilliant pale straw color, offering a glimpse into its crisp and refreshing profile. On the nose, it presents an inviting bouquet of green apples, citrus zest, and a touch of melon, creating an aroma that's both fresh and alluring. The palate is a lively celebration of bright acidity and pure fruitiness, where the flavors of crisp apples, zesty lemon, and a hint of tropical fruits dance harmoniously. This Unoaked Chardonnay is light-bodied with a clean, refreshing finish that leaves a memorable impression.

Whether enjoyed on its own as a refreshing aperitif or paired with a variety of dishes, the 2023 Unoaked Chardonnay from Llano Estacado is a testament to the unadulterated beauty of the Chardonnay grape, offering a pristine and versatile wine experience for those who appreciate the pure essence of this classic varietal.

Technical Information

Variety: 100% Chardonnay

WINE MAKING: The 2022 Llano Estacado Chardonnay is crafted in an unoaked style to highlight the pure, vibrant character of the Chardonnay grape. Fermented and aged in stainless steel, this wine preserves its natural acidity and crisp flavors, with notes of green apple, pear, and a hint of citrus. The result is a refreshing, balanced Chardonnay with a clean finish, emphasizing the varietal's true expression without oak influence.

SERVING SUGGESTIONS: The 2022 Llano Estacado Unoaked Chardonnay is best served chilled at 45-50°F (7-10°C) to enhance its crisp, refreshing character. This wine pairs beautifully with grilled fish, roasted chicken, pasta primavera, and light salads, as well as creamy cheeses. Its clean, vibrant flavors also make it an excellent choice for sipping on its own as a refreshing aperitif.

AGING: Stainless Steel Tanks

ALC. BY VOL.: 13.38%

