



## 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 2022 Pinot Grigio from Llano Estacado is a refreshing and elegant white wine that captures the essence of sophistication and charm. This vintage shines with a pale straw color, hinting at the delicate flavors within. On the nose, it presents an inviting bouquet of green apples, citrus zest, and a touch of floral notes, creating an aroma that's both fresh and alluring. The palate is a harmonious blend of crisp acidity and vibrant fruitiness, where the flavors of green apples and pears meld seamlessly with a zesty citrus twist. This Pinot Grigio is light-bodied with a clean, refreshing finish that leaves a memorable impression.

Whether enjoyed as a crisp aperitif, paired with light seafood dishes, or simply as a refreshing sipper on a warm day, the 2022 Pinot Grigio from Llano Estacado is a versatile wine that promises to elevate any occasion with its elegance and grace.

## Technical Information

**Variety:** 85% Pinot Grigio, 8% Muscat Canelli, 7% Muscat Giallo

**WINE MAKING:** The 2022 Llano Estacado Pinot Grigio was crafted to highlight the bright, refreshing qualities of the vintage. Fermented and aged in stainless steel, this wine maintains a lively acidity and showcases delicate notes of green apple, pear, and citrus. The result is an elegant, light-bodied Pinot Grigio with a clean, crisp finish, offering a pure expression of the varietal's natural flavors.

**SERVING SUGGESTIONS:** The 2022 Llano Estacado Pinot Grigio is best enjoyed well-chilled at 45-50°F (7-10°C) to enhance its crisp acidity and fresh fruit flavors. This wine pairs excellently with light seafood dishes, fresh salads, and antipasto, as well as mild cheeses. Its bright and refreshing profile also makes it an ideal choice for warm weather or as a delightful aperitif.

**AGING:** Stainless Steel Tanks

**ALC. BY VOL.:** 11.5%

**Winemaker: Jason Centanni**