



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 Signature White Blend from Llano Estacado is a masterful creation that harmonizes a variety of flavors into a beautifully balanced symphony. This blend showcases a pale straw color, hinting at the intricate flavors awaiting discovery. On the nose, it entices with a captivating bouquet of tropical fruits, citrus blossoms, and a touch of vanilla, creating an aroma that's both inviting and complex. The palate is a celebration of the art of blending, where the flavors of ripe pineapple, juicy pear, and a hint of spice intertwine seamlessly. This white blend is medium-bodied with a creamy, smooth texture and a satisfying finish that lingers on the palate.

Whether enjoyed on its own as a refined aperitif or paired with a variety of dishes, the 2022 Signature White Blend from Llano Estacado is a testament to the artistry of winemaking, offering a captivating and versatile experience for those who appreciate the finest in white wine.

Technical Information

VARIETY: 58% Sauvignon Blanc, 42% Chardonnay

WINE MAKING: The 2022 Llano Estacado Signature White, a blend of Sauvignon Blanc and Chardonnay, was crafted to highlight its vibrant citrus and floral notes. Stored in stainless steel without oak, this semi-dry wine offers a smooth, refreshing palate, embodying the quality of the Llano Estacado Signature label.

SERVING SUGGESTIONS: The 2022 Llano Estacado Signature White is best served chilled at 45-50°F (7-10°C) to enhance its fresh citrus and floral aromas. This versatile wine pairs wonderfully with light appetizers, salads, seafood, and mild cheeses, making it perfect for receptions, picnics, or casual gatherings.

AGING: Stainless steel tanks

ALC. BY VOL.: 13%



Winemaker: Jason Centanni