



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 Fumé Blanc from Llano Estacado Winery is a beautifully crafted blend that highlights the refreshing character and complexity of Semillon and Sauvignon Blanc. Pouring a light, golden hue, this wine opens with an enticing bouquet of citrus, green apple, and subtle hints of tropical fruit, creating an inviting aroma.

On the palate, the 2023 Fumé Blanc reveals a lively blend of zesty lemon, juicy pear, and a touch of minerality, balanced by crisp acidity that adds vibrancy to each sip. This wine finishes clean and refreshing, showcasing the elegance and precision of Llano Estacado's winemaking. Perfectly suited for pairing with seafood, light salads, and creamy cheeses, the 2023 Fumé Blanc offers a versatile, refined tasting experience that captures the essence of the vineyard and Llano Estacado's dedication to quality.

Technical Information

VARIETY: 56% Semillon, 44% Sauvignon Blanc

WINE MAKING: The 2023 Llano Estacado Fumé Blanc is a carefully crafted blend of 56% Semillon and 44% Sauvignon Blanc, designed to highlight the vibrant characteristics of both varietals. Fermented in stainless steel to preserve freshness, this wine retains its bright acidity and pure fruit expression. With aromas of citrus, green apple, and a hint of tropical fruit, the Fumé Blanc is balanced with a touch of minerality, creating a lively and refreshing profile. This wine embodies Llano Estacado's commitment to crafting expressive, high-quality wines that reflect the unique character of the vineyard.

SERVING SUGGESTIONS: The 2023 Llano Estacado Fumé Blanc is best served well-chilled at 45-50°F (7-10°C) to enhance its crisp acidity and fresh fruit flavors. This versatile wine pairs beautifully with seafood dishes, light salads, creamy cheeses, and Mediterranean-inspired appetizers. Its vibrant, refreshing profile also makes it an excellent choice for casual sipping, offering a lively and satisfying experience.

AGING: 6 months in used French oak barrels.

ALC. BY VOL.: 12.4%

Winemaker: Jason Centanni

