

Llano Estacado Winery

Winemaker's Note

VARIETY:	1836 Red Wine
VINTAGE:	2017
APPELLATION:	100% Texas
ALCOHOL:	14.5%
pH:	3.72
ACIDITY:	6.3 g/L (as Tartaric Acid)
RESIDUAL SUGAR (%):	0.08 (dry)
OAKING:	Aged for 15 months on its lees in Canton Cooperage "Grand Cru" American white oak barrels. 66% of the oak were new with a medium plus toast.



UPC NUMBER: 0-88596-01836-4

TIE/PALLET: 4

750ML BOTTLES/CASE: 6

CASES/TIE: 28

CASES/PALLET: 112

WEIGHT LBS/CS: 18.1

The 2017 grape growing season was a return to a more classic climate pattern winegrowers in West Texas are used to: a cool wet spring, hot and dry summer with cool nights, and a dry, warm September harvest. The ample heat and dry weather allowed the vines to fully ripen and mature the varietal components of this blend, which allowed us to create a rich yet balanced red wine.

Our 2017 vintage of 1836 Red wine is a blend of 42% Cabernet Sauvignon, 41% Syrah and 17% Tannat, all sourced from our best vineyards throughout West Texas.

It has a deep ruby red color, extraordinary fruit extraction that includes waves of dried cranberry and black cherry, with hints of black pepper, licorice, and baking spices. Big, firm tannins add to a structure mouthfeel and lengthy finish.

Serve at 58-63 F and drink from summer of 2019 through 2030.