

# Winemaker's Notes

VARIETY:	<b>Tempranillo- JoBreguen Vineyard</b>
VINTAGE:	2017
APPELLATION:	100% Texas High Plains AVA
ALCOHOL:	15 %
pH:	3.50
ACIDITY:	6.8 g/L (as Tartaric acid)
RESIDUAL SUGAR:	.00%
Oaking:	14 months in once used, 500-L French oak barrels



BOTTLING DATE: Feb-2019

CASES BOTTLED: 87

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The Llano Estacado wine club is a perfect venue for us to showcase small, handcrafted batches of wine. In addition, we get the opportunity to bring recognition to the Llano Growers whose hard work allows us to make these special lots.

Grown at 3,400 feet in elevation in the deep sandy loam soils of Terry County, these 6 year old Tempranillo vines were farmed by David Dill, owner of the JoBreguen Vineyard.

The winemaking focus was on the concept of terroir, which is defined as: the complete natural environment in which a particular wine is produced, including factors such as the soil, topography, and climate. Harvesting the grapes in late August, the vinification consisted of very traditional and simple techniques: minimal additions, warm fermentation, press at dryness into large, 500-L barrels, Malolactic in barrels, and most importantly: LEAVE it ALONE! After 14 months of being left alone, the wine was racked clean from barrels, minimally sulfured, and bottled without filtration.

Tasting notes: floral nose of violets and spice, with some dill herb nuances. Refreshing acidity is soft tannins are felt on the palate.