

Winemaker's Note

Vegan Friendly

VARIETY:	Rosso Superiore
VINTAGE:	2017
APPELLATION:	Texas High Plains
ALCOHOL:	14.1 %
pH:	3.65
ACIDITY:	6.1 g/L (as Tartaric Acid)
RESIDUAL SUGAR (%):	0.22 % (dry)
OAKING:	17-months in new and used 500-L French oak puncheons
Bottling Date:	July 2019



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.

The 2017 release of Rosso is a blend of 55% Cabernet Sauvignon, 26% Sangiovese, and 17% Merlot. The grapes were sourced primarily from the Newsom and Lilli of the Vine vineyards in the Texas High Plains AVA. The grape lots were fermented and aged using traditional Italian methods such as extended maceration and undisturbed maturation "sur lie" in old 500-L oak puncheons.

Crafting a wine in this style yields layers of complex aromatics such as dried herbs, ripe black fig, forest floor, and black pepper. With good acidity and ripe tannins, this wine begs for marbled cuts of meat either grilled or braised, and ripe flavored cheeses.

If properly stored, this wine will continue to complex in the bottle for well over 10 years. Serve at a cool room temperature of 64°F.