

Winemaker's Note

Vegan Friendly

VARIETY:	Tannat
VINTAGE:	2017
APPELLATION:	100% Texas High Plains AVA
BLEND %:	83% Tannat, 17% Merlot
ALCOHOL:	14.9 %
pH:	3.79
ACIDITY:	6.3 g/L (as Tartaric acid)
OAKING:	14 months in once used, 225-L French oak barrels sourced from Seguin Moreau and Demptos cooperage



BOTTLING DATE: Feb-2019

RELEASE DATE: Mar-2020

CASES BOTTLED: 89

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 palindromic Tannat grape is quietly becoming a favorite among the Texas winegrowers and winemakers. Unfortunately, unless you are familiar with Madiran (France) or Uruguayan wines, the wine consumer tends to overlook these wines and the great value they present.

We sourced our Tannat from the Lahey and Reddy vineyards on the Texas High Plains. Co-Fermentation with Merlot from the Newsom vineyard added a black fruit element to the aromatics and layer of complexity to the overall wine. We employed the standard protocol of undisturbed aging for our structured red wines after barreling down in once used, small oak barrels. After 14 months in a state of solitude, the wine was racked clean from barrels, minimally sulfured, and bottled without filtration.

This smokey, juicy, complex wine will be delicious upon release in Spring 2020, but will further complexity in the bottle if stored properly. Drink at a cool 55-62 F in a Bordeaux-style, red wine glass.