

Winemaker's Notes

Vegan friendly

VARIETY:	Cellar Reserve Cabernet Sauvignon
VINTAGE:	2018
APPELLATION:	100% Texas
ALCOHOL:	14.5 %
pH:	3.72
ACIDITY:	6.6 g/L (as Tartaric acid)
RESIDUAL SUGAR:	0%

OAKING and STORAGE: 4-months in contact 2g/L new French oak sourced from Bois  cooperage; racked into neutral 225-L oak barrels from various cooperages for 10 months until bottling in Feb 2020.

UPC NUMBER: 0-88596-10205-6

TIE/PALLET: 5

750ML BOTTLES/CASE: 12

CASES/TIES: 15

CASES/PALLET: 75

WEIGHT LBS/CS: 34



From selected small batches of wines, our Cellar Select wines represent the finest Llano has to offer. Our goal is to produce a wine that exhibits the true expression of this variety from our best Texas vineyards.

The 2018 Cellar Reserve Cabernet Sauvignon is a robust and complex blend of 76% Cabernet Sauvignon, 18% Syrah, 4% Petit Verdot, and 2% Merlot. The grapes for this wine were primarily sourced from the Dell Valley Vineyard, Lilli of the Vine, and Newsom Vineyard located in West Texas.

This wine shows a complex bouquet of black currant jam, balsamic and spice, with a "kiss" of vanilla cream gained through aging in the presence of new French oak. Medium acidity on the palate is supported with a moderate tannin structure, which just begs to be served with succulent grilled red meats, burgers, braised beef dishes, roasted lamb, and full flavored cheeses. With proper cellaring, this wine should reach full maturity by 2024. Serve Reserve Cabernet Sauvignon in a large wine glass at a cool room temperature (62-66F).