

Winemaker's Note

VARIETY:	Cellar Reserve Merlot
VINTAGE:	2016
APPELLATION:	Texas High Plains AVA
ALCOHOL:	14.7 %
ACIDITY %: (AS TARTARIC)	6.7 g/L
pH:	3.54
RESIDUAL SUGAR (%):	0.15 % (dry)
OAKING:	Aged for 7 months with 50% new French oak sourced from Nadalie cooperage.



UPC NUMBER: 88596-11909

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 2016 Cellar Reserve Merlot is mostly Merlot (85%) sourced from the Newsom and Lilli of the Vine vineyards near Lubbock, with the remaining 15% being Syrah, Malbec, and Tempranillo sourced from various quality vineyards throughout Texas.

Barrel aging has created a complex wine showing hints of cherry cassis and supported with a medium bodied tannin structure. This wine should reach full maturity by 2018. Try this wine with hard cheeses like Parmesan or Manchego, or with a grilled New York strip steak with arugula greens and pesto dressing.

Serve at a cool room temperature (62-66F).