

# Llano Estacado Winery

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Signature White</b>
APPELLATION:	<b>American</b>
VINTAGE:	2016
ALCOHOL:	13.0%
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	No oak was used, stored in stainless steel tanks.

**Gluten Free**



UPC Number: 0-88596-11707  
750 ML Bottles/Case: 12  
Weight LBS/Case: 33.0

Cases/Pallet: 75  
Cases/Tie: 15  
Ties/Pallet: 5

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The 2016 Signature White is a blend of 43% Sauvignon Blanc, 41% Chenin Blanc, 13% Chardonnay, and 3% Sémillon. The wines were fermented cool and blended after completion of fermentation. In order to preserve its fruity aromatics, the blend was stored cold in topped up stainless steel tanks until it was bottled in March of 2017.

Signature White is a terrific reception and food wine. It has just the right amount of residual sugar for broad taste appeal along with the balanced acidity of a premium table wine. Also, due to the balanced sweetness, Signature White complements hot spicy dishes such as Southwest cuisine, Thai foods, Mediterranean dishes. It's also the perfect party, reception, or picnic wine!

Enjoy!