

# LLANO ESTACADO WINERY

## Winemakers Notes

Type:	THP Stampede
VARIETIES:	<b>Montepulciano, Sangiovese, Cabernet Sauvignon, Merlot, Tempranillo</b>
VINTAGE:	2017
APPELLATION:	Texas High Plains
ALCOHOL:	13.5 %
pH:	3.63
ACIDITY:	6.4 g/L (as Tartaric acid)
RESIDUAL SUGAR:	1 g/L
OAKING:	Aged 8-months in neutral, 59-gallon French oak barrels sourced from Demptos and Seguin Moreau Cooperages



UPC NUMBER: 0-88596-53101-6	TIE/PALLET: 5
750ML BOTTLES/CASE: 12	CASES/TIES: 15
CASES/PALLET: 75	WEIGHT LBS/CS: 35

Stampede was created by winemakers that believe in the magic of blended wines. Stampede is composed entirely of Texas High Plains grapes sourced from our premium, contracted winegrowers. The 2017 release is a blend of 51% Montepulciano, 32% Sangiovese, 12% Cabernet Sauvignon, 3% Merlot, and 2% Tempranillo.

Ruby-red in color, with dominant complex savory aromatics of wild herbs, intermingled with ripe red berries. This wine is medium bodied with firm tannins and soft acidity, and will pair well with a variety of rich and savory meals such as pasta and tomato sauce, roasted or grilled red meats, or simple classics like Margherita pizza.

This wine will show best at a cool room temperature (62-65 °F).