

Winemaker's Note

Vegan friendly

VARIETY:	Cellar Reserve Cabernet Sauvignon
VINTAGE:	2017
APPELLATION:	Texas High Plains
ALCOHOL:	14.5 %
pH:	3.71
ACIDITY:	6.2 g/L (as Tartaric acid)
RESIDUAL SUGAR:	0%
OAKING and STORAGE:	4-months in contact 2g/L new French oak sourced from Boisé cooperage; racked into neutral 225-L oak barrels from various cooperages for 9 months until bottling in Feb 2019.

UPC NUMBER: 88596-10205

TIE/PALLET: 5

750ML BOTTLES/CASE: 12

CASES/TIES: 15

CASES/PALLET: 75

WEIGHT LBS/CS: 34



The 2017 Cellar Reserve Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon, 16% Merlot, and 9% Sangiovese. The grapes for this wine were primarily sourced from the Lilli of the Vine and Newsom Vineyard located in the Texas High Plains AVA.

This wine shows traditional Cabernet Sauvignon aromas of blackberry jam, cedar, and red peppers, 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 tannic structure, which just begs to be served with succulent, grilled reds meats and full flavored cheeses. This wine should reach full maturity by 2022 if properly stored. Serve Reserve Cabernet Sauvignon in a large wine glass at a cool room temperature (58-64F).