

# Winemaker's Notes

VARIETY:	<b>Cinsaut</b>
VINTAGE:	2017
APPELLATION:	Texas High Plains AVA
ALCOHOL:	14.7 %
pH:	3.89
ACIDITY:	6.0 g/L (as Tartaric acid)
RESIDUAL SUGAR:	0.0 g/L
Oaking:	1 Year Neutral French and American Barrels



BOTTLING DATE: 6/20/18

CASES BOTTLED: 140

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The Llano Estacado wine club is a perfect venue for us to showcase small, handcrafted batches of wine. In addition, we get the opportunity to bring recognition to the Llano Growers whose hard work allows us to make these special lots.

Cinsaut is a red wine grape, whose heat tolerance makes it an important variety in the south of France and of course in Texas. In the Languedoc-Roussillon of France it is often used as a blender to add softness and bouquet. It is extensively planted in South Africa where it is known as Hermitage. Cinsaut has a perfumed bouquet and expresses hints of red cherry, ripe pomegranate, dried herbs, and a smooth pallet.

Try it with Escargot, roasted pork or lamb, Tex-Mex dishes such as enchiladas, or your favorite soft cheese.

