

Winemakers Notes

T.H.P.

"Texas Hocus Pocus"



Type:	THP Stampede
VINTAGE:	2017
APPELLATION:	Texas High Plains
ALCOHOL:	13.5%
pH:	3.63
ACIDITY:	6.4 g/L (as Tartaric acid)
RESIDUAL SUGAR:	.1%
OAKING:	Aged 6-months in neutral, 225 L 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 soft tannins and good acidity, and will pair well with a variety of rich and savory meals such as pasta and tomato sauce, roasted red meats, or simple classics like Margherita pizza.

This wine will show best at a cool room temperature.