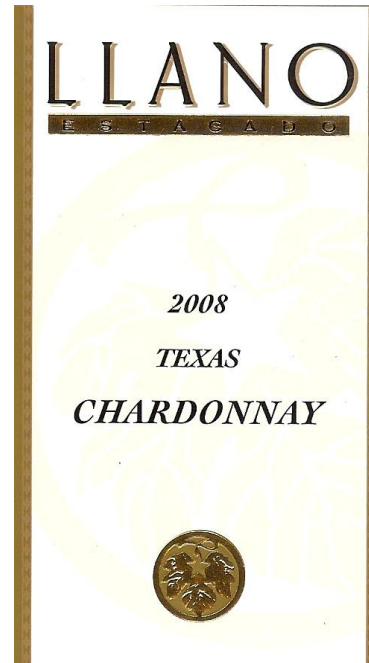


Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Chardonnay
APPELLATION:	Texas
VINTAGE:	2008
ALCOHOL:	13.1%
ACIDITY (%):	0.73 (As Tartaric)
pH:	3.52
RESIDUAL SUGAR (%):	.00
BRIX at HARVEST:	22.8
YEAST:	Prise de Mousse
FERMENTATION:	93% Non-oak, 7% French Oak Barrel fermented



VEGAN Friendly

UPC Number: 0-88596-10306
750 ML Bottles/Case: 12
Weight LBS/Case: 36.5

Cases/Pallet: 70
Cases/Tie: 14
Ties/Pallet: 5

NOTES: The Llano Estacado 2008 Chardonnay is a blend of 93% Chardonnay and 7% Viognier. This wine was cold fermented in our stainless steel tanks to elevate the fruit character with a small portion (7%) being aged in our new 59 gallon French Oak barrels to enhance complexity. The oaked portion completed secondary (malo-lactic) fermentation contributing to the mouth texture of the wine.

At the winery we age this wine 30-60 days prior to release making it ready to enjoy. Our 2008 Chardonnay has aromas of peach and tropical fruit mixed in with a flinty minerality. In pairing with a meal, compatible spices would be dill, saffron, curry and rich cream sauces.