

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Raider Viognier
APPELLATION:	Texas
VINTAGE:	2009
ALCOHOL:	13.5%
ACIDITY (%):	0.60 (As Tartaric)
pH:	3.75
RESIDUAL SUGAR (%):	.03
BRIX at HARVEST:	25.0
YEAST:	Epernay
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	Aged 4 months in 500 L French oak puncheons.

VEGAN Friendly



UPC Number: 0-88596-21008
750 ML Bottles/Case: 12
Weight LBS/Case: 37.0

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

The Red Raider line of wines was developed as a partnership between Texas Tech University and Llano Estacado Winery. Proceeds from the sale of these wines help support the Texas Tech Alumni Association and Wine and Grape research at Texas Tech University.

Viognier is a white wine grape recognized as a noble variety in France where it is primarily grown in the Rhone district. Our Raider Viognier is made from 100% Texas grapes grown on the Mont Sec Vineyard in far west Texas. The Viognier grapevine has adapted well to our sun drenched Texas climate producing moderate yields of high quality grapes.

For 2009, we fermented the Viognier juice in a temperature controlled, stainless steel tank. We then put the resulting wine down into 500 liter (132 gallon) French Oak Pungeon barrels and allowed 4 months of extended lees contact to enhance complexity and aroma.

This is a medium bodied wine true to the character of the variety. Viognier is a fine accompaniment to seafood, veal and poultry dishes.