

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Wine Club El Granjero
APPELLATION:	Texas
VINTAGE:	2009
ALCOHOL:	12.8%
ACIDITY (%):	0.67 (As Tartaric)
pH:	3.59
RESIDUAL SUGAR (%):	.00
YEAST:	D254
OAKING:	Aged individual blend components for 7 months in neutral 59 gallon oak barrels. Once blended, aged an additional 15 months in 60% 1-year old, 40% neutral American Oak barrels.

VEGAN Friendly



UPC Number: 0-88596-10306
750 ML Bottles/Case: 12
Weight LBS/Case: 37.0

Cases/Pallet: 75
Cases/Tie: 15
Ties/Pallet: 5

For this Wine Club release, we decided to do something special. In June of 2009, a group of our Wine Club members who had won a drawing, assembled in the Laboratory of the Llano Estacado Winery. The reason for the assembly was to give everyone involved a sense of what happens in the winery by allowing them to develop their own blends. Using batches of wine produced from the 2009 vintage, each member tasted and blended the various batches to come up with something that they liked. While each blend had its own share of merits, in the end, Jeff Farmer's blend was chosen by our Winemakers as the winner of the day.

Jeff's blend was named "Granjero" after the Spanish word for his last name. It is a blend of 62% Cabernet Sauvignon, 14% Merlot, 12% Petit Verdot, 6% Cabernet Franc and 6% Malbec. After the June 2009 session, this Bordeaux style blend was assembled in our Cellars and then allowed to age in small oak barrels for another 15 months prior to bottling. The age-able tannins combine with a bright acidity to give this wine a firm texture. While drinking beautifully now, this wine will continue to develop and improve over time with extended cellaring.