

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Wine Club Sangiovese</b>
APPELLATION:	<b>New Mexico</b>
VINTAGE:	2009
ALCOHOL:	13.7%
ACIDITY (%):	0.61 (As Tartaric)
pH:	3.76
RESIDUAL SUGAR (%):	.00
BRIX at HARVEST:	24.5
YEAST:	Pasteur Red
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	Aged for 6 months in American oak barrels.

**VEGAN Friendly**



UPC Number: 0-88596-10617  
750 ML Bottles/Case: 12  
Weight LBS/Case: 340.0

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

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The Llano Estacado Winery 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.

In 2009 we were approached by the Bellanzi Vineyard located in the southwest corner of New Mexico. As its name implies, the Bellanzi Vineyard has a number of Italian wine grape varieties growing there. Seeking the opportunity to work with these Italian varieties, we jumped at the chance. Look for other small batch Italian varieties from this vineyard in future Wine Club releases.

This Sangiovese is made in a fun and fruity style. Its floral aromas are coupled with flavors of black cherry and plum. The light, fruity yet "dry" texture of this wine lends itself to be paired with a variety of Southwest and Italian dishes.