

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Cabernet Sauvignon
APPELLATION:	Texas
VINTAGE:	2010
ALCOHOL:	12.8%
ACIDITY (%):	0.63 (As Tartaric)
pH:	3.66
RESIDUAL SUGAR (%):	.03
BRIX at HARVEST:	23.5
YEAST:	Brunello de Montalcino 4X4
FERMENTATION:	85° Degrees F (Temp.)
OAKING:	Aged 14 months in a combination of New and Used 59 gallon American Oak barrels.

VEGAN Friendly



UPC Number: 0-88596-10205
750 ML Bottles/Case: 12
Weight LBS/Case: 34.0

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

The Cellar Reserve wines represent Llano Estacado Winery's finest. From selected small batches of wine, our winemakers created this very special Cabernet Sauvignon. For 2010, our Reserve Cabernet Sauvignon contains 8.0% Texas High Plains Sangiovese. We feel this small addition brings a floral component to the blend.

This complex wine exhibits fragrant aromas of cherry cassis and raspberry supported by an underlying dried fruit character. While drinking beautifully now, the full tannins and a balanced acidity will allow this wine to improve over time. Enjoy this Cabernet Sauvignon with full flavored meals or savor it on its own with friends and family. We recommend drinking this wine now through 2014.