

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Cellar Reserve Chardonnay
VINEYARD DESIGNATION:	Mont Sec Vineyard
VINTAGE:	2010
ALCOHOL:	12.4%
ACIDITY (%):	0.65 (As Tartaric)
pH:	3.63
RESIDUAL SUGAR (%):	.03
BRIX at HARVEST:	23.1
YEAST:	CY 3079
FERMENTATION:	60° Degrees F (Temp.)
OAKING:	Fermented and stored in a combination of new and used 132 gallon French Oak Barrels for 8 months

VEGAN Friendly



UPC Number: 0-88596-10406
750 ML Bottles/Case: 12
Weight LBS/Case: 36.9

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

Our Llano Estacado 2010 Cellar Reserve Chardonnay was made from 100% grapes grown at the Mont Sec Vineyard in far West Texas. This wine is a blend of 90.3% Chardonnay and 9.7% Viognier. At harvest, we allowed an overnight juice and skin contact period to increase the flavor profile. After the skin contact, we drew the juice down into 132 gallon French Oak "Pungeons" to ferment. Post fermentation techniques involved malo-lactic fermentation, lees contact and lees mixing. All of our effort paid off in this beautiful Chardonnay.

Yellow gold in color, this complex Chardonnay exhibits flavors of lemon, butter, honeysuckle, tropical fruit and toasted nuts. While drinking well now, this Chardonnay will further develop through 2013. Spoil yourself by serving this rich Chardonnay with fresh lobster or King crab and lots of butter.