

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

|                       |   |
|-----------------------|---|
| VARIETY:              | <b>Chardonnay</b>                                   |
| VINEYARD DESIGNATION: | <b>Mont Sec Vineyard</b>                            |
| VINTAGE:              | 2010  |
| ALCOHOL:              | 13.1%   |
| ACIDITY (%):          | 0.62 (As Tartaric)                                  |
| pH:                   | 3.61  |
| RESIDUAL SUGAR (%):   | .03   |
| BRIX at HARVEST:      | 24.0  |
| YEAST:                | Prise de Mousse                                     |
| FERMENTATION:         | 55° Degrees F (Temp.)                               |
| OAKING:               | 8 months in Stainless Steel tanks, no oak was used. |

**VEGAN Friendly**



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

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

---

Our Llano Estacado 2010 Chardonnay was made from 100% Chardonnay grapes grown at the Mont Sec Vineyard in far West Texas. This wine was cold fermented in our stainless steel tanks to elevate the fruit character. We then aged the wine in stainless steel for 8 months. By withholding both oak aging and malo-lactic fermentation, we achieve a wine with bright flavors of apple, green olive and a thread of spice.

This un-oaked Chardonnay is a fine accompaniment to many seafood, veal and poultry dishes.